Original operating instructions

SelfCookingCenter® 5 Senses

![ServicePlus logo] **RATIONAL ServicePlus**

The all-inclusive package for an all-round service.

We want to maximise your return on investment from the very start.
Over the entire service life and without any hidden costs.

FREE OF CHARGE! - On-site training

We demonstrate to your kitchen team in your own kitchen how our appliances work and how they can be best deployed to suit your specific requirements.

FREE OF CHARGE! - Academy RATIONAL

Further training is part of the service at RATIONAL. Harnessing creative ideas and continually improving kitchen methods: We show you how to maximise your appliance's potential. No matter how often you want, for you on your own or your entire kitchen team. The one-day workshops at the Academy RATIONAL offer you the time to exchange ideas with colleagues and other chefs.

At **www.rational-online.com** you can find out when the next workshop will be held near you.

FREE OF CHARGE! - ClubRATIONAL

The internet platform for professional chefs. Whether you are looking for recipes, videos on how to use our appliances, expert advice or new software with significant performance benefits - here you can find a wealth of exciting information and ideas for your kitchen.

Simply log in at **www.club-rational.com**

RATIONAL ServicePlus

FREE OF CHARGE! - ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. You can contact the ChefLine® at **Tel. +44 7743389863.**

RATIONAL SERVICE PARTNERS

Our appliances are reliable and have a long service life. However if you should encounter technical difficulties, the RATIONAL SERVICE PARTNERS can provide swift and efficient help. Guaranteed spare parts supply and a weekend call-out team included: **Tel. +44 1582 480388**

2-year warranty

We offer a 24-month warranty valid from the date of initial installation, provided that your appliance is fully and correctly registered with us. You can do this comfortably online at www.rational-online.com/warranty or by sending us the postcard attached to this manual. The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair or descaling.

Simply log in at **www.rational-online.com/warranty**

Dear Customer,

Congratulations on your new SelfCookingCenter ® 5 Senses.
Please carefully read the manual prior to initial start-up.
Thanks to an easily understandable visual control concept, you and your
SelfCookingCenter ® 5 Senses will achieve excellent results in no time at all – with hardly
any time or expense spent on user training.
We give a 24-month warranty from the date of initial installation, providing the warranty
registration has been filled in and completed. The warranty excludes glass damage, light
bulbs and seals as well as damage caused by improper installation, use, maintenance,
repair or descaling.
We hope that enjoy using your new SelfCookingCenter ® 5 Senses.

Your
RATIONAL AG

We reserve the right to make technical changes in the interest of progress!

Dealer:	**Installer:**
	installed on:
Unit number:	

Contents

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Info **Contents**

Info Contents

Info **Contents**

Info ## Explanation of the pictograms

⚠️ *Danger!*

Imminently hazardous situation, which, if not avoided, will result in severe injuries or death.

⚠️ *Warning!*

Potentially hazardous situation, which, if not avoided, may result in serious injury or death.

⚠️ *Caution!*

Potentially hazardous situation, which, if not avoided, may result in slight or minor injuries.

Corrosive substances

Risk of fire!

Risk of burning!

Note:
Damage may be caused if this is ignored.

Handy tips for everyday use.

Read the manual carefully prior to initial start-up.

Please read the manual carefully prior to initial start-up.

During initial start-up of your new appliance, you will be requested to start an automatic one-off self-test. This self-test takes about 45 minutes and is used to adapt the appliance to the specific environmental conditions. Please note the following:

- For the self-test to be carried out, all the packaging materials must have been removed from the appliance; check the grid shelves and the air baffle for a correct fit.
- The appliance must be connected in accordance with the installation instructions.
- For appliance size 6 x 1/1, 10 x 1/1, 6 x 2/1 and 10 x 2/1 GN place a flat GN container with the opening facing downwards into the centre of the grid shelves.
- For the appliance size 20 x 1/1 and 20 x 2/1 GN place two GN containers in the mobile oven rack. Place one flat GN container with the opening facing downwards in the centre in front of both the upper and lower fan wheel.
- For further details please follow the instructions shown on the display and the installation manual.
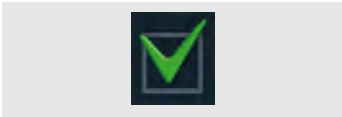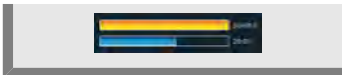
Risk of fire!

Remove the packaging material, starter kit as well as grids and containers.

The cooking cabinet door must not be opened during the self-test. Opening the cooking cabinet door will lead to failure of the self-test. Restart the self-test by switching the appliance off. Always allow a hot appliance to cool down first. If the test is interrupted you will be requested next day by the appliance to start the self-test again.

Info **Initial start-up**

step	info/button	instructions
1	**START**	Follow the instructions on the display. Press the button to start the self-test.
2		Select type of connection to normal or soft water.
3	**Next**	Click "Next" to confirm.
4		The following test will take place automatically. The status is displayed in the upper field, the time remaining until the self-test has been completed is shown in the lower time field.

Where gas appliances are used, exhaust gas measurement must always be carried out when the self-test has been completed.

⚠️ Safety Instructions

Keep this manual handy so that it can always be consulted by anyone using the unit.

This unit may not be used by children or anyone with limited physical, sensory or mental abilities or a lack of experience and/or knowledge, unless these people are supervised by someone responsible for safety.

Only use your hands to operate the controls. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

We recommend regular training of your staff to avoid the risk of accident or damage to the unit. Operators must also receive regular safety instruction.

⚠️ *Warning!*

Daily checks before switching on and use

- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking cabinet – Containers with hot liquids can fall through or slip out of the cooking cabinet – risk of burns.*
- *Make sure that there are no residues of cleaning agents in the cooking cabinet before you start cooking with the unit. Remove any cleaning agent residue and rinse thoroughly with a hand shower – risk of chemical burns.*

⚠️ Safety Instructions

⚠️ *Warning!*

Country-specific and local standards and regulations relating to the installation and operation of industrial cooking devices must be complied with.
Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death. Read these operating instructions carefully before you start to use the unit.
This unit must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.
It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - Risk of fire and combustion.
Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.
In case of damage to the glass plate, please replace the entire plate immediately.

⚠️ *Warning!*

Smoking food in unit
Smoking food in the unit may only be performed using the original RATIONAL smoking accessory, the VarioSmoker.

⚠️ Safety Instructions

⚠️ *Warning!*

Gas units only

- *If your appliance is installed under an extractor hood, this must be switched on when the appliance is in use – Combustion gases!*
- *If your appliance is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations – risk of fire. (Contact your installer.)*
- *Do not put objects on your unit's exhaust pipes – risk of fire.*
- *Do not let objects block or obstruct the area below the unit's base – risk of fire.*
- *The unit must only be used in still conditions – risk of fire.*

⚠️ *What to do if you smell gas:*

- *Shut off the gas supply immediately*
- *Do not touch any electrical controls*
- *Make sure the area is well ventilated*
- *Avoid naked flames or sparking*
- *Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the emergency services on 999).*

⚠️ Safety instructions and liability

⚠️ *Warning!*

Safety instructions during use

- *If containers are filled with liquid or contents which liquefy during cooking, only use rack levels at a height at which the user can see into the slide-in containers – risk of burns. There is a warning sticker enclosed with the unit.*
- *Always open the cooking cabinet door very slowly (hot vapors) – risk of burns.*
- *Always wear thermal protective clothing to hold accessories and other objects in the hot cooking cabinet – risk of burns.*
- *The external temperatures of the unit may exceed 60 °C. Only touch the unit at the controls – risk of burns.*
- *Hand shower and hand shower water may be hot – risk of burns.*
- *Cool-down mode – Do not use the cool down function unless the air baffle has been locked correctly – risk of injury.*
- *Do not touch the fan wheel – risk of injury.*
- *Cleaning – aggressive chemical fluid – risk of chemical burns. Always wear the correct protective clothing, safety goggles, gloves and facemask during cleaning. Follow the safety instructions in the "Cleaning / Efficient CareControl" section.*
- *Do not store highly flammable or combustible materials near the unit – risk of fire.*
- *Apply the parking brakes on mobile units and mobile oven racks when these are not being moved. Racks could roll away on uneven floors – risk of injury.*
- *If mobile oven racks are used, you must always apply the container lock. Cover any containers with liquids to prevent the hot liquid spilling out - Risk of burns.*
- *The transport trolley must be correctly fixed to the unit when you load and remove the mobile plate rack or mobile oven rack – risk of injury.*
- *Mobile oven racks, mobile plate racks, transport trolleys and units on casters can tip over when being moved over an inclined plane or threshold – risk of injury.*

⚠️ **Safety instructions and liability**

Liability

Installations and repairs that are not carried out by authorised specialists or using genuine spare parts, and any technical change that is not approved by the manufacturer will invalidate the manufacturer's warranty and product liability.

⚠️ Care, inspection, maintenance and repair

Your unit must be cleaned every day or when a request for cleaning appears to maintain the high quality of the stainless steel, for hygiene reasons and to avoid operating faults. To do this, follow the instructions in the "Efficient CareControl" section.

Continuous operation at high cooking cabinet temperatures (≥260°C) or the use of high browning levels (brown 4/5) and a production with predominantly high-fat and gelatin-containing foods may lead to more rapid wear of the door seal.

Daily cleaning of the cooking cabinet seal with a non-abrasive cleaning agent will extend the service life.

⚠️ *Warning!*

If the unit is not cleaned or is not cleaned well enough, deposits of grease and/or food residues in the cooking cabinet may catch fire – risk of fire.

- *If fat deposits and/or food waste in the cooking cabinet ignite, shut down the appliance immediately and keep the cooking cabinet door closed to put out the fire! If further extinguishing is required, disconnect the appliance from the mains and use a fire extinguisher (do not use water to extinguish a fat fire!).*
- *To avoid corrosion in the cooking cabinet, your unit must be cleaned every day, even if it is only operated in "moist heat" (steaming) mode.*
- *Apply vegetable oil or grease to the inside of the cooking cabinet at regular intervals (every 2 weeks or so) to prevent corrosion.*
- *To clean the exterior panelling, only use mild household cleaning agents such as dishwashing detergent on a damp soft cloth. Corrosive or irritating substances must not be used.*
- *The unit must not be cleaned with high pressure cleaner, steam cleaner or a direct water jet.*
- *Do not treat the unit with acids or expose to acid fumes since this will damage the passivated coating of the nickel-chromium steel and the unit might discolour.*
- *Only use cleaning agents from the appliance manufacturer. Cleaning agents from other manufacturers can damage the appliance. Damage to a device that has been caused by using different cleaning and care products than those recommended by the manufacturer is not covered under warranty.*
- *Do not use scouring products or scratchy cleaning agents.*

⚠️ Care, inspection, maintenance and repair

⚠️ *Warning!*

Servicing the incoming air filter. The device automatically recognises when the air filter is soiled. You receive a service message and a request to clean or replace the air filter when the air filter is soiled. The unit must not be operated without air filter. Please heed the following when replacing the air filter:

Unit size 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN
Air filter part number: 40.03.461
This air filter can be removed and cleaned by the user. During replacement the air filter must be locked carefully into the right position. Please follow the instructions in the "Maintenance" section on how to replace the air filter.

Unit size 20 x 1/1 GN and 20 x 2/1 GN
This air filter can only be replaced by an authorised service partner.

***Warning!** The device's water jet protection is only guaranteed with the filter and cover completely mounted.*

⚠ Care, inspection, maintenance and repair

Inspection, maintenance and repair

⚠ *Danger – high voltage*

- *Inspection, maintenance and repair work may only be carried out by trained technicians.*
- *The unit must be switched off at the mains on-site when cleaning (except CleanJet® +care cleaning), carrying out inspection, maintenance or repair work.*
- *If the appliance is installed on casters (mobile versions) freedom of movement of the appliance must be restricted so that energy, water and drainage pipes cannot be damaged when the unit is moved. If the unit is removed, make sure that power, water and drainage lines are correctly disconnected. If the unit is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly connected.*
- *Your unit should be serviced at least once a year by an authorised service partner to guarantee its perfect technical condition.*

Info **Features**

① **Appliance number**
(visible only when door is open)

② **Draft diverter** (optional)
(gas appliances only)

③ **Interior lighting**

④ **Appliance door with double glass panel**

⑤ **Door handle**
Table-top units: One-handed operation with slam function
Floor units: One-handed operation

⑥ **Unlocking device to open double glass door panel** (inside)

⑦ **Integrated and self-emptying door drip pan** (inside)

⑧ **Drip collector connected directly to appliance drain**

⑨ **Unit feet** (height-adjustable)

⑩ **Rating plate**
(contains important data such as power consumption, type of gas, voltage, number of phases and frequency, as well as device type, device number (see the section on device type and software identification) and option number)

⑪ **Control panel**

⑫ **Protective cover for electrical installation area**

⑬ **Central dial**

⑭ **Hand shower** (with automatic retraction system)

⑮ **Run-in guide** (floor units)

⑯ **Air filter table-top unit** (installation area ventilation)

⑯ **Air filter floor unit** (installation area ventilation, back of the unit)

⑰ **Drawer/flap for care tabs**

Table-top unit on base cabinet US IV

Floor unit

Info **Notes on using your unit**

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the unit.
- Only use the unit in areas with a room temperature > 5 °C. For ambient temperatures of less than + 5 °C, you must heat the unit to a temperature > + 5 °C before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integrated fan wheel brake becomes active and the fan wheel runs on briefly.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean accessories before use.
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a slam function; the door of the floor unit is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the unit.
- This unit must not be disposed of with general waste nor can it be delivered to a local authority collecting point. We will be happy to help you with the disposal of your unit. Please contact our technical customer services by calling 0044 (0) 1582 480388

If the unit is without voltage or switched off for less than 15 minutes, the process being executed will continue from where it was interrupted.

Max. load sizes for each unit size

6 x 1/1 GN	30 kg	(max. 15 kg per rack)
6 x 2/1 GN	60 kg	(max. 30 kg per rack)
10 x 1/1 GN	45 kg	(max. 15 kg per rack)
10 x 2/1 GN	90 kg	(max. 30 kg per rack)
20 x 1/1 GN	90 kg	(max. 15 kg per rack)
20 x 2/1 GN	180 kg	(max. 30 kg per rack)

> **i**
>
> Exceeding the maximum load size can lead to damage on the device.
> Please note the specifications for maximum load sizes for food in the application manual.

Table-top units with hanging racks
(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)
  - To remove, raise the hanging rack slightly in the middle.
    Pull it out of the front locking mechanism first, then
    the lower mechanism and finally the upper locking
    mechanism.
  - Swivel the hanging rack to the middle of the cooking
    cabinet.
  - Release the hanging rack from its fixing by lifting it up.
    Reverse the above sequence to reset.

Info

Notes on using your unit

Working with mobile oven racks, mobile plate racks and transport trolleys for table-top units (option)
- Remove the hanging rack as described above.
- Place the run-in rail on the fixing provided on the unit's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the unit must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the unit.
- Push the mobile oven rack or mobile plate rack into the unit as far as it will go, and check that the locking mechanism in the unit is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking cabinet. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.

Working with the core temperature probe

Caution!
The core temperature probe and its positioning aid may both be hot – risk of burns.

Insert the core temperature probe into the thickest point of your cooking product. You must insert the needle through the middle of the food (see application manual).

Use the positioning aid if the core temperature probe could fall out of the food (for instance if the food to be cooked is of a soft consistency or not very thick).

For Finishing® with the plate rack, insert the core temperature probe into the ceramic tube on the mobile plate rack.

No externally attachable core temperature sensors should be placed in the cooking cabinet through the cooking cabinet wall during cleaning. The sensors must not be cleaned with the cabinet! This leads to leaks during cleaning.
Danger of chemicals burns and scalding!

Info **Notes on using your unit**

Use a starting bit to make a hole in frozen foods. Drill a hole in the thickest part of the food to be cooked. To do this, place the food on a firm base and protect your hands.

- Always correctly position the core temperature probe and the positioning aid in the park position provided – risk of damage.
- Do not let the core temperature probe hang out of cooking cabinet – risk of damage.
- Remove the core temperature probe from the food before you take the food from the cooking cabinet – risk of damage.

If necessary, cool down the core temperature probe using the hand shower before use.

Caution!
Protect your arms and hands from burns from the probe tip – risk of injury.

Working with the hand shower

- If you use the hand shower, please pull the hose at least 20 cm out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position.

Caution!
The hand shower and water from the hand shower may be hot – risk of burns.

- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. – Risk of damage to the cooking cabinet and air baffle, or of the cooking cabinet glass cracking.
- According to WRAS-standard the handshower should be used only for rinsing the internal cabinet.

Info General instructions for use

Your unit has a touch screen. You can make settings on your unit by just touching it lightly with your finger.

You can change the settings using the central dial.

Alternatively, rough settings can be made by adjusting/pulling the slide.

Your settings are accepted within 4 seconds. Otherwise you can press the central dial.

General notes

Back to start level

Help function

Programming mode

Status display preheat, red arrow for preheat, blue arrow for cool down.

Cooking cabinet too hot – button flashing (see the "Cool Down" section on cooling the cooking cabinet).

The end of cooking is indicated by an acoustic signal and animated graphics.

Low water level – Open the water tap. Display goes out after filling.

"Gas burner fault" Press "RESET GAS" – New ignition process. If the display lights up repeatedly, inform Service!

back/cancel

Info **General instructions for use**

Help function

So that you can use your device's many possibilities as easily and efficiently as possible, detailed operating instructions and user help texts with practical examples and useful tips are stored on the device. The help function can be selected using the "?" button. The following functions are available in the help function.

Explanation of pictograms

[?]	Start help function	[book]	Open the selection menu and select manual
[down arrow]	Scroll forward one page	[up arrow]	Scroll back one page
[left arrow]	Open the previous chapter	[return arrow]	Leave the help function
[right arrow]	Next chapter/more information		

[hand pointing icon]

- The respective table of contents will open when you select a manual. Choose the chapter you are interested in.
- If the help function is opened during cooking operation, the help function is closed automatically as soon as an action becomes necessary.

Info   Overview of the cooking modes

Display after switching on the appliance

| 0 | I | On/Off switch

MySCC

Help function

Other functions

iLevelControl

Programming mode

Efficient CareControl

Profile change

Combi-steamer mode

Steam

Convection

Combination of steam and convection

iCookingControl mode

Top 10

Meat

Poultry

Fish

Side dishes

Egg dishes/ dessert

Baking

Finishing®

Info

Overview of the cooking modes

The different modes

iCookingControl mode	Combi-steamer mode	Programming mode

You can access the **iCookingControl mode** by selecting your required results, for example by selecting poultry, side dishes or fish.
See the iCookingControl mode section for a description.

You enter the **Combi-steamer mode** by pressing the button "steam", "combination" or "convection".
See the Combi-steamer mode section for a description.
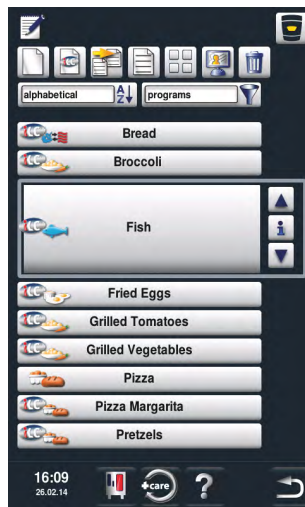
Press the "Programming mode" button to open the **Programming mode**.
See the Programming mode section for a description.

iLevelControl

Efficient CareControl
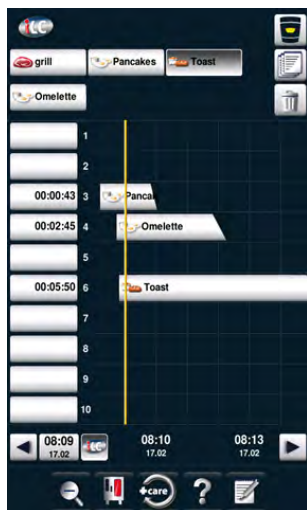
In **iLevelControl,** you can use the individual racks in your appliance for different cooking processes at the same time.

Efficient CareControl detects when the appliance needs to be cleaned. Efficient CareControl takes into account the individual cleaning behaviour and work routines such as longer breaks or the end of work.

iCookingControl

iCookingControl detects the size of the food and the load quantity. Cooking time, temperature and cooking cabinet climate are adapted continually. iCookingControl also shows you the progress of each cooking stage in the iCC - Cockpit.

The iCC - Cockpit appears automatically every 10 seconds once you have entered your desired results. The unique, intelligent decisions made by iCookingControl are displayed here.

iCC Cockpit display

① Current remaining time

② Core temperature information Actual | Target

③ Current cooking stage

④ Climate bar that displays the current cooking cabinet climate based on temperature and humidity

⑤ Toggle between the individual cooking stages

⑥ i button Press to open the iCC Monitor

⑦ Change to settings view

⑧ Active view

⑨ Number of cooking stages

⑩ Current mode

iCookingControl

Explanation of pictograms

	iCC - Cockpit			Core temperature/cooking level
	i button			Core temperature/cooking level
	Cooking speed			Core temperature/cooking level
	Delta-T			Core temperature/cooking level
	Cooking time			Cooking level
	Browning			Food size
	Food thickness			Searing temperature
	Cooking volumes			Crisp
	Cooking cabinet climate			Gratinate
	Humidification			Steam baking

![icc] **iCookingControl**

![Air speed icon]	Air speed	![Convenience level icon]	Convenience level

Information and requests during the cooking process

![Preheat display icon]	Preheat display	![Carve icon]	Carve
![Cool down display icon]	Cool down display	![Add liquid icon]	Add liquid
![Request to cancel icon]	Request to cancel	![Cut pastries icon]	Cut pastries
		![Brush pastries icon]	Brush pastries
		![Needle icon]	Needle

Options after end of cooking

![Hold at temperature icon]	Hold at temperature	![Reinsert core temperature probe icon]	Reinsert core temperature probe
![Heat up to service temperature icon]	Heat up to service temperature.	![Continue with time icon]	Continue with time
![Crisp icon]	Crisp	![Load a new batch icon]	Load a new batch

iCC **iCookingControl**

iCC - Cockpit

Use the central dial or press the relevant arrow key to gain an overview of the ideal cooking procedure - how to achieve the perfect results. iCookingControl selects the perfect cooking procedure depending on the product that you are cooking!
The settings that iCookingControl has selected have a yellow border. If you scroll back, you can see which decisions have been selected in the past. Scroll forwards to find out the next steps involved in achieving the desired results you have selected. These steps are continually adjusted and optimised during the course of cooking.
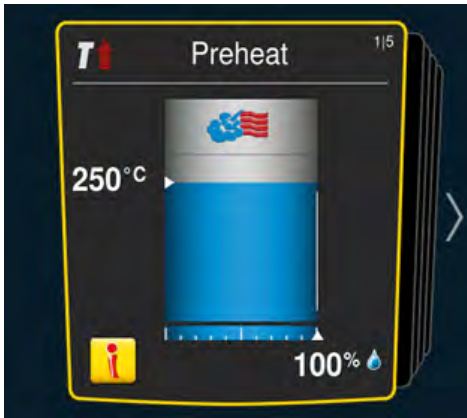
Current settings.
The display returns to this screen after 10 seconds.
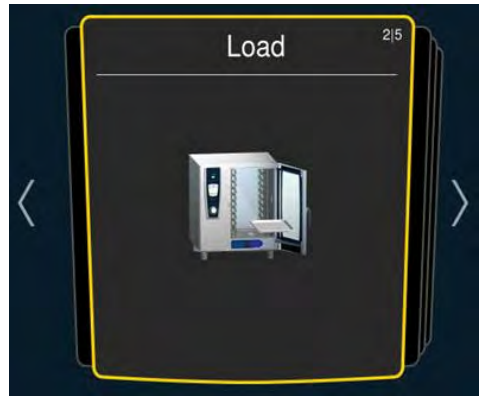
Press the left and right arrows to scroll between past and future settings respectively.

iCC Monitor

In iCC Monitor, iCooking Control displays the decisions and the adjustments made to the settings in order to achieve the required results which you personally selected.
The adjustments and displays vary depending on the product and load quantity.

The i button appears as soon as a decision was made or a setting is being adjusted in the background. Press the i button or press the central dial to open the iCC Monitor in the iCC Cockpit.

The adjustments are listed in the display. Decisions that have already been taken are highlighted with a green check mark. You are also notified of decisions that iCookingControl is in the process of taking and of decisions that have yet to be taken.

No settings can be made in the cockpit dialogue or in the iCC Monitor.

The iCC Monitor closes automatically after 6 seconds. It can also be closed by pressing the i button again.

iCC Messenger

The iCC Messenger actively notifies you of processes and adjustments that iCookingControl performs.
The iCC Messenger disappears automatically after 4 seconds.

> You can activate and deactivate iCC Messenger at any time in the appliance configuration from MySCC.
> You can find more information in the **MySCC - Expert Settings** section.

Example: Chicken

Press the "Poultry" button on the start screen and select the results you want to achieve.

Press the "Poultry" button.

For example, select the browning level (light, dark) and the core temperature/ cooking state (rare, well-done).

ICC iCookingControl

You can open the iCC Cockpit by pressing the iCC Cockpit button
or it will open automatically after 10 seconds.
The appliance is pre-heated automatically.
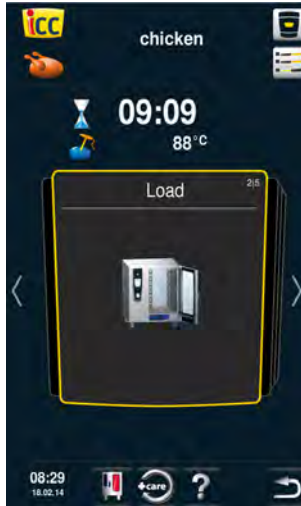
You will then be prompted to load the appliance.
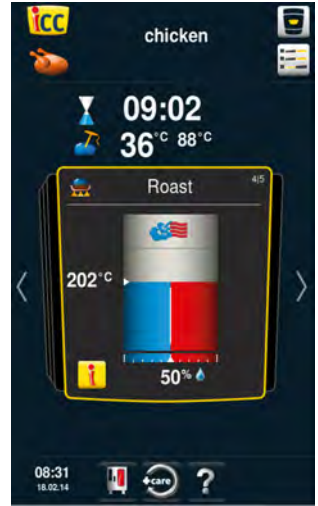
Roast in combination of steam and convection (50% humidity at 202°C cooking cabinet temperature).
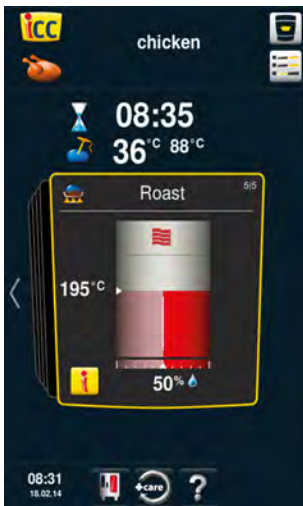
Roast in convection

End

End of cooking time – a sound is emitted, select options.
You can now select other options (for example, to retain the temperature, to insert the core temperature probe, to crisp etc.)

iCC **iCookingControl**

Press the button to save individual settings (see "Programming" section).

If the core temperature probe is not or incorrectly inserted, a signal is emitted and a message appears in the display prompting you to re-insert the core temperature probe.

Top 10

Top 10 provides fast and direct access to your 10 most frequently used applications.

iCC

Press the iCC button in the start screen to access the Top 10.
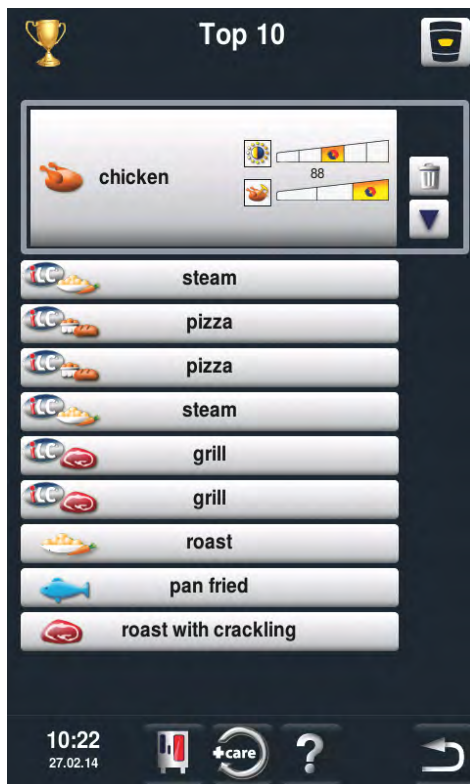
No manual programs are displayed in the **Top 10** .

🌫🔥 Combi-steamer mode

All combi-steamer functions are available in combi-steamer mode. You enter combi-steamer mode by pressing the button "steam", "dry heat" or "combination of steam and dry heat".

Explanation of pictograms

🌫	Steam
🔥	Dry heat
🌫🔥	Combination of steam and dry heat
💧	Exact percentage setting for humidity in the cooking cabinet
🌡	Cooking cabinet temperature setting
ΔT	Delta-T
🕐	Cooking time setting
🥩	Core temperature setting
T↑	Preheat

MySCC

Efficient CareControl

Help function

Combi-steamer mode

	Request the programming function		Continuous operation
	back/cancel		Moisturing
			Air speed
			Cool down

The current cooking data such as actual cooking cabinet humidity and temperature can be requested by pressing the cooking cabinet temperature button.
Hold the button down for 10 seconds to display the actual values continuously until the next setting is made.
The humidity of the cooking cabinet displayed here is based on the absolute humidity. By definition, this humidity value can differ from the relative humidity from the settings.

☕≋ Combi-steamer mode

Steam

In "Steam" cooking mode, the steam generator generates hygienic fresh steam. You can set the cooking cabinet temperature from **30 °C to 130 ℃** .
Cooking methods: Steaming, stewing, blanching, poaching, simmering, vacuum cooking, thawing, preserving.

step	info/button	instructions
1		Press the button.
2		Press the button and set the required temperature. The default value is boiling temperature.
3		Press the button and set the required cooking time.
3		Or press the "Core temperature probe" button and set the required core temperature.

☞

Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.

Hot air

In "Hot air" cooking mode, powerful heating elements heat up the dry air. You can set the cooking cabinet temperature from **30 °C to 300 ℃** . You can limit the cooking cabinet humidity if necessary.

Cooking methods: Baking, roasting, grilling, deep-frying, gratinating, glazing.

step	info/button	instructions
1		Press the button.
2		Press the button and set the maximum cooking cabinet humidity (see the "ClimaPlus Control® " section).
3		Press the button and set the required temperature.
4		Press the button and set the required cooking time.
4		Alternatively, press the "Core temperature probe" button and set the required core temperature.

❄🔥 Combi-steamer mode

> Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.
>
> In continuous operation, the cabinet temperature automatically reduces from 300 °C to 260 °C after 30 minutes.
>
> In "Hot air" cooking mode, the unit must not be operated without being connected to a water supply for more than 2 hours at high temperatures, otherwise the unit may develop a fault.

Combination of steam and hot air

The "Steam" and "Hot air" cooking media are combined. This combination creates a hot humid cabinet climate especially for intensive cooking. You can set the cooking cabinet temperature from **30 °C to 300 °C** . You can adjust the cooking cabinet climate if necessary. **Cooking methods:** Roasting, baking.

step	info/button	instructions
1		Press the button.
2		Press the button and set the required cooking cabinet humidity (see the "ClimaPlus Control® " section).
3		Press the button and set the required temperature.
4		Press the button and set the required cooking time.
4		Alternatively, press the "Core temperature probe" button and set the required core temperature.

Combi-steamer mode

Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.
In continuous operation, the cabinet temperature automatically reduces from 300 °C to 260 °C after 30 minutes.

ClimaPlus®

ClimaPlus Control® measures and regulates the humidity in the cooking cabinet to within one percent. You can set the ideal product-specific climate for each food in the climate window.

Steam:
ClimaPlus Control® has a factory default setting of 100% humidity.

Hot air:
ClimaPlus Control® allows you to limit the product humidity in the cooking cabinet. Red bars and associated percentages show the maximum permitted moisture level in the cooking cabinet. The more red you can see on the display, the drier the cooking cabinet atmosphere and the lower the humidity level.

Steam + Hot air:
You can set a mixture of steam and hot air. The more blue lines you can see in the climate window, the moister the cooking cabinet atmosphere and the higher the humidity.

To ensure that continuous operation is as environmentally-friendly as possible, we recommend that you use the default cooking cabinet humidity, e.g. for hot air 100 %.

Time setting or continuous operation

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and set the required cooking time. See next line for continuous operation.
2		Press the button for continuous operation. Alternatively, press the cooking time button and turn/push the central dial / slider to the right until "CONTINUOUS" is displayed.

Manual Preheat

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and set the required preheat temperature.
3		Press the Preheat button. Alternatively, press the cooking time button and turn/push the central dial / slider to the left until "Preheat" is displayed.

Combi-steamer mode

Setting the time: See the "Time" section under "MySCC".

Setting the time format : See the "Time format" section under "MySCC".

Setting the cooking time format : See the "Cooking time format" section under "MySCC".

Setting the start time: See the "Automatic start time" section.

Manual humidification

A powerful jet atomises bursts of water and distributes it throughout the cooking cabinet. Humidification creates ideal rising conditions and gives bakery products an attractive glossy finish.
Can be selected under Hot air or a combination of Steam and Hot air.
Humidification period: Humidification is limited to 2 seconds. Press the button again to humidify for a further 2 seconds.
Temperature range: 30 °C to 260 °C cooking cabinet temperature.

Press the "Humidification" button for a humidification burst.

In programming mode you can set the humidification to 3 different stages for each step of the program. Press the button and turn the dial to set the required stage.

Humidification off

3 humidification bursts
(1 sec. pulse/10 sec. pause).

1 humidification burst
(1 sec.)

5 humidification bursts
(1 sec. pulse/10 sec. pause).

Air speed

There are 5 air speed settings so that you can generate the ideal climate for all cooking processes.

Press the button and turn the dial to set the required air speed.

Turbo air speed   1/4 air speed

Standard air speed   Fan wheel cycles at 1/4 air speed

1/2 air speed

Delta-T cooking

Delta-T = temperature difference between the core temperature and the cooking cabinet temperature. By slowly increasing the cooking cabinet temperature until the end of the cooking process with a constant difference to the core temperature, the meat is subject to longer cooking (can only be selected from the combi-steamer mode).
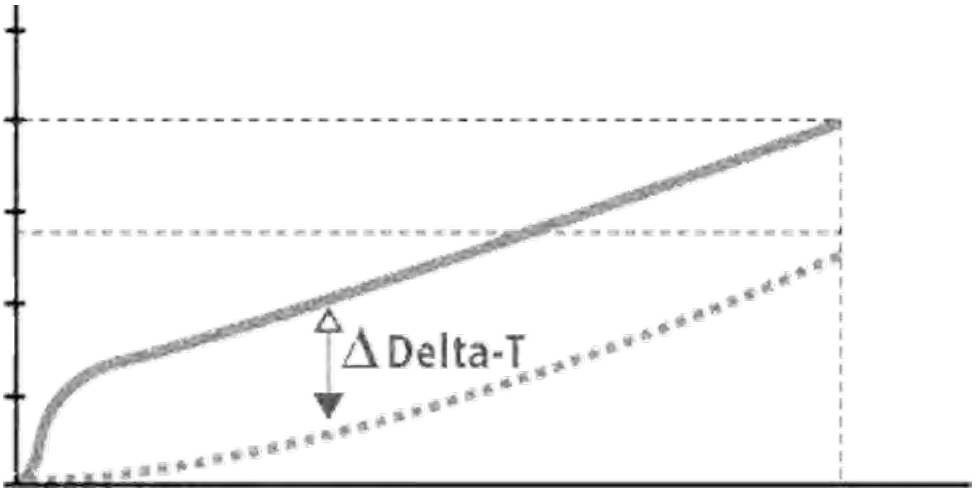
step	info/button	instructions
1		Select a manual mode such as convection.
2	**ΔT**	Press the **Delta-T** button.
3	**20°C**	Set the Delta-T temperature difference as you require.
4		Set the core temperature as you require.

ΔT "Delta-T" appears in the display when the Delta-T setting is activated.

Delta-T can only be activated from the combi-steamer mode! The Delta icon appears in the display in manual mode when the Delta-T mode is activated.
Alternatively, you can also set a time period for the duration of Delta-T cooking.

Cool down

You have been operating your appliance at a high cooking cabinet temperature and now want to continue working at a low cabinet temperature. The "Cool Down" function allows you to cool the cabinet quickly and gently.

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and close the cooking cabinet door.
3	**Open door**	Open the cooking cabinet door.
4		Press the button. You can change the target cooking cabinet temperature as required.
5		The air speed can be set individually as required.

🇺🇸 Combi-steamer mode

Warning:
- Do not use the Cool-down function unless the air baffle has been locked correctly - Risk of injury.
- During "Cool Down", the fan wheel does not switch off when the door is opened.
- Do not touch the fan wheel – risk of injury.
- During "Cool Down", hot vapours emerge from the cooking cabinet - Risk of burns.

The "Cool Down" function is not programmable.

Press the "Cooking cabinet temperature" button to display the actual cooking cabinet temperature.

Programming mode

It takes no time at all to create your own cooking programs in programming mode. The 7 modes (meat, poultry, fish, bakery products, side dishes, egg dishes/dessert, finishing) can be copied, adapted and saved under a new name according to your individual requirements, or you can create your own manual programs with up to 12 steps.

Press the button to open the programming mode.

Explanation of pictograms
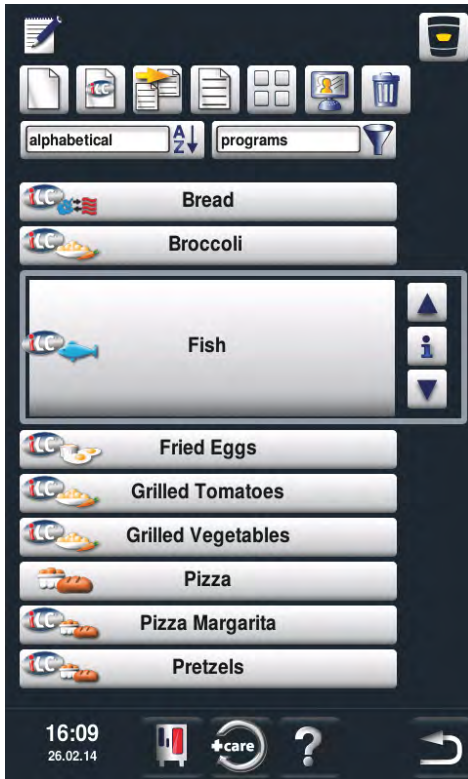
New program

New iLC program

Copy program

Change program

Image view

List view

Open MyDisplay

Select program

Delete program

Selection window - start program

Programming mode

	Information button - show program details
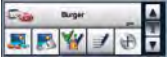
	Selection window with information button pressed

In addition to the program names, further information can be requested or stored using the following buttons.

	Image of the food for the program		Notes on the program

	Image of the accessories for the program		Programme notes saved are displayed directly by pressing the "Notes" button. Available notes are signalled by a green check mark.

	Group allocation (e.g. breakfast)		Additional attributes can be selected (for example "pre-program start time")

	The assignment to a group is indicated by pressing the "Group allocation" button. An existing assignment is signalled by a green check mark.

The pictogram shows the operating mode of the stored program such as combination of steam and convection, for example. Other pictograms are shown correspondingly for iCookingControl cooking processes and iLC.

Programming mode

Image view

If images have been saved with cooking programs, these are displayed in the image view. If no images are available, the title of the program is shown as a text in the image view.

Change to the image view.

You can scroll in your view by pressing the arrow or using the central dial.

Change the view from 20 images to 16 images per side, for example.

The last image chosen is always shown when the view is requested again.

 Programming mode

Sort and filter functions

The list view is sorted in alphabetical order by name. The list view can be changed using the sort and filter functions.

groups ▼   Press the button to open the filter function. Select a filter criterion.

alphabetical ▼   Press the button to open the sort function. Select a sort criterion.

Saving while the unit is running

step	info/button	instructions
1		Press the button while the unit is running.
2	**G**	Enter the program name.
3		Press the button to save the cooking workflow.

All the changes that were made in a iCookingControl cooking workflow, such as activate Thick or Thin, are accepted when you save and will be repeated automatically the next time the cooking workflow is called.

Programming - iCookingControl mode

Example: You could rename "Roast" and save the cooking workflow under the new name of "Roast veal" with your individual settings, e.g. "Light browning" and "Cooking level well done".
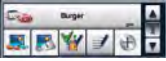
step	info/button	instructions
1		Press the button.
2		Press the button to create a new program.
3	**Roast veal...**	Enter a program name (e.g. Roast veal)
4		Press the button to save the name.
5		Select the "Meat" cooking mode.
6	**Roast**	Select "Roast".
7		The browning and cooking level can be changed individually.
8		Press the button to save the cooking workflow and open the selection window.

Programming mode

step	info/button	instructions
9		Select an image for the food, for example, or press the "Save" button to exit the program detail view.

You can save attributes such as an image of the accessory, notes about the program or membership of a group in the program detail view.

Programming - Combi-steamer mode

You can create a manual cooking program with up to 12 steps to suit your exact requirements.

step	info/button	instructions
1		Press the button.
2		Press the button to create a new program.
3	**Scrambled eggs**	Enter a program name (e.g. Scrambled eggs).
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Combination.
6		Press the button to preheat the cooking cabinet.
7		Enter the required preheat temperature.
8		Press the button once to save the step. You can then add another step.

 Programming mode

step	info/button	instructions
9		Select the cooking mode for the second program step.
10		Select the required cooking parameters.
11		Press the button once to save the step. You can then add another step.
12		Press the button to exit the programming process again.

You can set an audible signal to sound when each individual program step has been carried out. To do this, press the "Buzzer" button.

You can set the desired air speed in every program step.

You can set the humidification to one of 3 stages in Hot air and Combination cooking mode for every program step. See also the "Manual humidification" section.

Programming - iLC mode

You can use the racks in your unit for an incredible range of cooking processes at the same time. iLevelControl shows you which food can be cooked together, and intelligently adapts the cooking time to suit the load size and the number of times the door is opened, and for how long.

step	info/button	instructions
1		Press the button.
2		Press the button to create a new iLC program.
3	**Pastries**	Enter a program name (e.g. Scrambled eggs).
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Hot air.
6		Select the required cooking parameters.
7		Press the button to save the step.

Programming mode

You can set the desired air speed in every program step.

 Programming mode

Start the program

step	info/button	instructions
1		Press the button.
2	ten	Use the arrow buttons or central dial to select the program.
3	Krustenbraten	To start, press the program name in the selection window or press the central dial.

Check program steps

step	info/button	instructions
1		Press the button.
2	ten	Use the arrow buttons or central dial to select the program.
3	Krustenbraten	To start or call up the program, press the program name in the selection window or press the central dial.
4	2	Press the step symbol to check the individual program steps. The displayed step is highlighted in red.

Programming mode

step	info/button	instructions
5		Press the button to exit the program.

The cooking cabinet door should remain open for checking the program steps. You can also check and modify the program steps directly in the "Change program" function.

Create a group

You can assign your programs to a group in order to classify your programs (e.g. programs for a breakfast menu).

step	info/button	instructions
1		Press the button.
2	groups	Select "Groups" from the filter.
3		Press the button to create a new group.
4	**Breakfast**	Name your group (e.g. Breakfast).
5		Press this button to confirm the name you entered. You have now successfully created the group.

Assign a group

You can assign your program to a group.
You can assign as many programs (manual, iLC etc.) as you want to a group.
For example, you can assign programs for your breakfast menu to one of the "Breakfast" groups you have created.

step	info/button	instructions
1		Press the button.
2	ten	Select the program using the arrow buttons or the central dial (e.g. scrambled eggs).
3		Press the button to activate the change function. The view changes to the advanced program view.
4		Press the button. You can now assign your program to one or several groups.
5	**Breakfast**	Highlight the group you want by pressing it (e.g. Breakfast).
6		Press this button **twice once you have finished.** The program (e.g. scrambled eggs) is now assigned to the group (e.g. Breakfast).

Change program

step	info/button	instructions
1		Press the button.
2	ten	Use the arrow buttons or central dial to select the program.
3		Press the button to call up the change function. The view changes to the program detail view.
4	**Roast**	Press the program name if you want to change the name.
5		Confirm the change or the current name.
6		Press the pictogram for the cooking mode to open the program.
7		Select the program step in order to change it.
8		Make your changes.

Programming mode

step	info/button	instructions
9		Press the button twice to exit.

Press the button to delete the displayed program step.

Press the button to add a program step. The new program step is added after the displayed step.

Press the button to change notes in the program attribute view.

Press the button to select additional attributes, such as Favourites status.

Press the button to cancel the change.

Copy program

| step	info/button	instructions
1		Press the button.
2	ten	Use the arrow buttons or central dial to select the program.
3		Press the button to copy the program.
4	**G**	Enter the program name.
5		Press the button to save the cooking workflow.

If you do not change the program name, it is automatically assigned a consecutive index in the name.

 Programming mode

Delete program

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button twice to delete the program.

Press the Back button or another button to cancel the delete process.

Delete all programs

It is only possible to delete all programs in "MySCC". To do this, refer to the "MySCC - Communication" section.

iLevelControl

You can simultaneously use the various racks in your appliance to perform a variety of cooking procedures. iLevelControl shows you which food can be cooked together and intelligently adapts the cooking time to the load quantity and the number and duration of door openings. It is also displayed in the selection window which food cannot be combined together with the food you have selected. This food is then highlighted in dark-grey (for example toast in the image below).
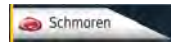
![ilc] Press the button to open the iLevelControl mode.

Explanation of pictograms

	Food in selection window
Schmoren	Active food
10	Rack level/ actual time axle
◀	Navigation for the time window
09:40 14.01	Actual time button (time window returns to actual time)
ilc	Standby, the current cooking cabinet temperature is retained for 30 min. see "Standby" under "MySCC"
🔍	Zoom (maximise or minimise the time window)
📝	Save the current combination of food as a shopping cart.

	Start screen
	Select new food

![iLC logo] **iLevelControl**

![trash icon] Delete food

![cool down icon] Cool down

![T icon] Retains the ideal cooking cabinet climate in the iLC mode if no food has been inserted. The climate retention phase can be set between 10 - 120 minutes. This status allows foods to be placed in the cooking cabinet immediately without additional preheating.

![pointing hand icon]

![mode pictogram] The pictogram displays the mode for the food you can select, for example a combination of steam and convection in the manual program.

![appliance icon] You can activate and deactivate iLC Messenger at any time in the appliance configuration from MySCC. You can find more information in the **MySCC - Expert Settings** section.

Upload foods into the selection window

step	info/button	instructions
1		Press the button.
2		Press the button to open a program.
4	Krustenbraten	Select one of the foods saved in the list.
5		The food is displayed in the selection window.

- You can upload all foods to the selection window.
- You can also start the iLC mode directly by selecting a iLC process, e.g. iLC pizza.

iLevelControl

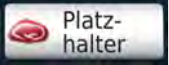## Save iLC cooking program

To save a new iLC program, please refer to the section "Programming - iLC mode"

Save iLC cooking process

step	info/button	instructions
1		Press the button.
2	**iLC steaming**	Press the "iLC Steam" button
3		Adjust the cooking parameters.
4		Press the button to save.
5	**Steam carrots**	Enter a name, e.g. steam carrots.
6		Press the button to save the name.

Load the food and start.

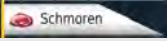| step	info/button	instructions
1	Platz-halter	Press the food you want in the selection window.
2	10	Use drag & drop to move food to the rack level you require or press the correct rack level. The process starts automatically.
3	T	The appliance is pre-heated automatically.
4	**Load**	Once the pre-heat temperature has been reached, you will be prompted to load the appliance.

Press and hold down the time display (on the left next to the selected food) to change the time using the central dial as soon as the bar starts flashing red.

Delete foods

step	info/button	instructions
1		Press the button. The Delete button remains active while the yellow border around the button continues flashing.
2		Press the food to remove it from the time or selection window.

While the Delete button is active (yellow border), you can remove any number of foods from the time or selection window.

![iLC logo] **iLevelControl (iLC)**

Save shopping baskets

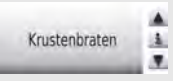| step	info/button	instructions
1	![iLC button]	Press the button.
2	![page button]	Press the button to call up a program.
4	Krustenbraten	Select several saved foods from the list.
5	![selection window]	The food is displayed in the selection window.
5	![notepad button]	Press the button to save the combination in the selection window.

![pointing hand icon]

- You can load all the food in the selection window.
- Select Press + Hold on an active food in the time window to highlight the foods that can be combined with this active food in the selection window.

Working with the Option 3-core temperature probes

With iLevelControl applications, up to three products can be monitored with one core temperature probe. The same applies for iLC processes you have created yourself and those that already exist.
It is not possible to monitor more than three iLC processes with the selected core temperature.

The distinction between the three core temperature probes is made with different colours
Black = 1 Core temperature probe
Blue = 2 Core temperature probe
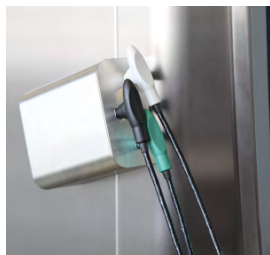Green = 3 Core temperature probe

Additional rings are engraved into the three probes:
1 ring = 1 Core temperature probe
2 ring = 2 Core temperature probe
3 ring = 3 Core temperature probe

Always correctly position the three core temperature probes in the holder provided for this purpose to prevent the risk of injury.

If you have pulled a ticket with the core temperature, insert one of the core temperature probes into the thickest part of the food. Note: The measuring points can be found at the front. When inserting the probe, please make sure that the tip of the probe is inserted in the centre of the food.
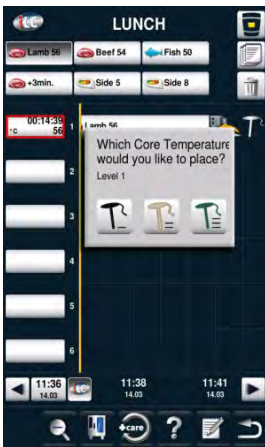
The following prompt appears in the display:
Please confirm which of the three core temperature probes you want to use.
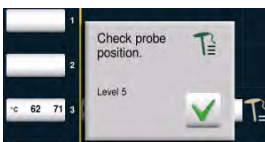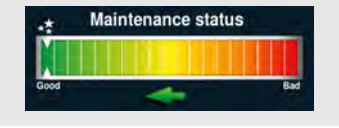
If the probe is inserted incorrectly or if it slips with rolling loads, the following warning appears.

![Efficient CareControl logo] **Efficient CareControl**

The intelligent Efficient CareControl automatically detects the appliance usage, the general care status and – just in time – optimises the cleaning process to minimise the use of chemicals, water and power. The amount of cleaning chemicals is suggested according to need. Combined with the special care tabs, this prevents lime scale building up in the first place.

The care and soiling status is displayed in the "Care" and "Clean" bar diagrams.

Care and soiling status display

step	info/button	instructions
1	Efficient CareControl®	Press the button.
2	Maintenance status — Good / Bad	The top "Care" diagram displays the current care status of the appliance.
3	Cleanliness — Clean / Dirty	The bottom "Clean" diagram displays the current soiling status of the appliance.

A green bar:

"Care" display: The appliance has the ideal care status. Steam generator is free of lime scale.

"Clean" display: The unit was cleaned recently.

A yellow bar:

"Care" display: The appliance has a medium care status Steam generator has a slight amount of lime scale.

"Clean" display: The appliance is dirty, but you can continue producing until the cleaning request appears.

A red bar:

"Care" display: The care is insufficient and the appliance must be cleaned with CleanJet®+care more often.

"Clean" display: The appliance is very dirty and should be cleaned at the cleaning request.

Trend in changes in the "Care" display: improves.

Trend in changes in the "Care" display: deteriorates.

Efficient CareControl

Cleaning request

CareControl recognises when CleanJet® +care cleaning has to be carried out. CareControl takes individual cleaning and working habits into account, such as longer breaks or the end of work. The recommended cleaning stages are marked in different colours.

Automatic display of cleaning request as soon as CleanJet® +care cleaning is necessary.
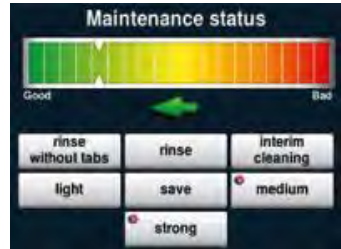
The recommended cleaning stage is highlighted in colour.

step	info/button	instructions
1	**Please clean + care**	You are requested to clean the unit.
2	**CleanJet+care**	Start CleanJet® +care by pressing the button or select "later".
3	**medium**	Select the recommended cleaning stage highlighted in colour e.g. "medium" and follow the instructions shown in the menu.

The CleanJet® +cleaning request is repeated at regular intervals until a CleanJet® +care cleaning process is carried out.

Starting cleaning

CleanJet® +care is the automatic cleaning system for cleaning the cooking cabinet. With 7 cleaning steps, it allows you to adjust the cleaning process to match the individual degree of soiling.

Warning!
- For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day - risk of fire.
- Please note that your unit must be cleaned every day, even if only "steaming" operation is used.
- Use only the appliance manufacturer's cleaning agent and care tabs. The use of other chemical cleaners may damage the appliance. We will not be liable for the consequences!
- You may experience foaming if too much chemical cleaner is used.
- Never put tabs in the hot cooking cabinet (>60 °C).

- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking cabinet seal every day will extend the service life. Use a soft cloth and cleaning agent to clean the cooking cabinet seal. Do not use scouring products.
- Clean the glass windows on the inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use any abrasive or aggressive cleaning agents. Use mild household dishwashing detergent and regularly clean the steel with a steel cleaning agent. Do not use a scouring product.

Efficient CareControl

step	info/button	instructions
1	Efficient CareControl®	Press the button
2	**The cooking cabinet is too hot**	"Cooking cabinet too hot" appears when the cooking cabinet temperature exceeds 50 °C. Select "cool down" (see the "Cool Down" section).
4	**light**	Select cleaning stage e.g. "light".
5	**Open door**	Open the cooking cabinet door, remove containers and trays.
6	⚠	**Warning!** *Always wear gloves when handling cleaner and care tabs – risk of chemical burns.*
7		Unpack the number of cleaner tabs indicated and place them in the recess in the air baffle (tab basket) in the cooking cabinet. See photo below.
8		Unpack the number of care tab packages indicated and fill these into the care container. See photo below.
8	**close door**	Cleaning starts automatically when oven door was closed!

![Warning symbol] ***Warning!***

- Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding.
- After terminating or after CleanJet ® +care cleaning has been completed, check the complete cooking cabinet for cleaner residue (including behind the air baffle). Remove residue and use the hand shower to rinse the complete cooking cabinet thoroughly (including behind the air baffle) – risk of chemical burns.

Instructions on handling chemicals:

![Warning symbol] ***Warning!***

Always take suitable safety precautions when using cleaner and care tabs, e.g. only touch the tabs when wearing gloves – risk of chemical burns.
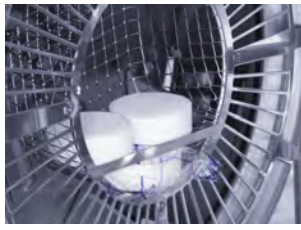
Table-top units: Fill the number of care tabs packages indicated into the drawer.

Floor units: Fill the number of care tabs packages indicated into the flap.

Cleaner tab: remove protective foil.

Place cleaner tabs into the recess in the air baffle.

Do not place tabs in the cooking cabinet - risk of damage.

Before you start the CleanJet® +care cleaning, make sure that the hanging racks or mobile oven rack are inserted correctly in the cooking cabinet.
If you are using softened water, you can reduce the recommended number of cleaner tabs by up to 50 %. If foaming occurs even though the amount is correct, then the number of detergent tablets should be reduced. If heavy foaming still occurs despite low dosage, please contact your Service Partner/Customer Service for the use of further measures such as the defoamer tab.

Cleaning stages

cleaning stage	description/application	tabs
rinse without tabs	Rinse cooking cabinet with warm water.	No
rinse	For non-greasy limescale deposits, e.g. after baking or steaming.	Care
interim cleaning	"Short cleaning time" - for all soiling, but without drying and rinsing.	Cleaning agent
light	For lighter soiling, e.g. after mixed loads, applications up to 200 °C.	Cleaning agent & Care
save	For light soiling (up to 200°C) with as economical use of chemicals and water as possible.	Cleaning agent & Care
medium	For roasting and grilling deposits, e.g. after cooking chicken, steaks or grilled fish.	Cleaning agent & Care
strong	For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc.	Cleaning agent & Care

![Efficient CareControl logo] **Efficient CareControl**

CleanJet® +care failure

After a power failure lasting longer than 10 minutes or after the unit is switched off the display reads "**Interrupt CleanJet**". If Interrupt CleanJet® is not confirmed within 20 seconds by pressing the display, the activated CleanJet® +care program runs through to the end without interruption.

| step	info/button	instructions
1	**0 I**	Switch the unit off and then on again.
2	**cancel CleanJet?**	Press the button and confirm cancellation.
3	**Open door**	Follow the instructions on the display and open the door carefully – hot vapours!
4	⚠️	**Warning!** *Always wear gloves when handling cleaner tabs – risk of chemical burns.*
5	**Remove tabs**	Remove cleaner tabs (if still present) and close the cooking cabinet door.
6	**00:09**	The cooking cabinet is rinsed automatically, the remaining time till the end is indicated.
7	**Cleaning incomplete**	You can now use your unit for cooking again.

MySCC appliance configuration

All the appliance's default settings (e.g. time, date, language etc.) can be changed under MySCC.

Press the MySCC button to open the overview display for your appliance's default settings. You can customise your appliance's settings to suit your requirements.
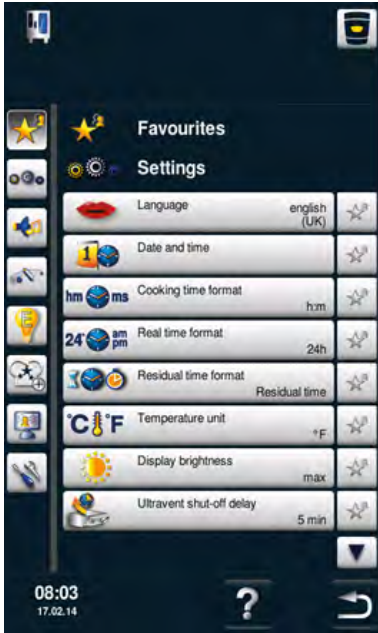
Explanation of pictograms:

Favourites (active when MySCC is selected)

Settings

Acoustics

System management

MyEnergy

Expert setting

MyDisplay

Service

MySCC - Favourites

You can manage your favourites in this menu item (e.g. language, cooking time format etc.).

step	info/button	instructions
1		Press the **MySCC** button.
2		The **Favourites** menu item opens automatically.
3		Select for example the "Language" menu sub-item using the central dial.
4		Press the Star button on the right next to the "Language" menu sub-item.
5		The "Language" menu sub-item is now created as a favourite and can be selected in the "Favourites" menu item. Press the Star button to remove a favourite from the list at any time.

MySCC - Settings

Press the **Settings** button to change for example the national language, time format, date and time, acoustics etc.

Language
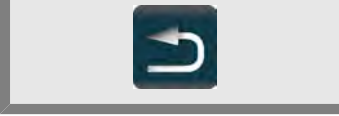
step	info/button	instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Press the **Language** button. Change the language by turning the central dial to the appropriate language and then press the dial.

Date and time

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Press the **Date and time** button.

MySCC - Settings

step	info/button	instructions
4	18 . 02 . 2014 12 : 57	To set the date and time, click the date and time format fields (mm, dd, yyyy, HH, MM) and adjust using the central dial. Press the central dial to confirm the new setting.
5		Press the arrow button to open the main menu.

MySCC - Settings

Time format

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.

Cooking time format

Press the **Cooking time format** button.
The set cooking time is highlighted by the setting h:m or m:s.
h:m displays hours:minutes, **m:s** displays minutes:seconds.

In the programming mode, the cooking time can be adjusted for every separate programming step.
Example: Program step 1 in (h:m) and program step 2 in (m:s).

Realtime format

Press the **Realtime format button.**
The set realtime format is highlighted at the bottom right of the button in 24h or am/pm.
Click the button to toggle between these two realtime formats (date format is automatically converted).

Time remaining/target time display

Use the **Time remaining display** function to enable the display of the target time elapsed and the time remaining until the end of the ideal cooking procedure.
Press the **Time remaining display** button.
Click the button to toggle between **Target time** and **Time remaining** .

MySCC - Settings

The **Settings** menu item also includes other default settings such as display brightness, number of racks, climate retention time etc.

To do so, follow the following steps:

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.

Temperature unit

Press the **Temperature unit** button to select between Celsius or Fahrenheit. Press the central dial to confirm your selection.

Display brightness

Press the **Display brightness** button and adjust the brightness in several levels using the central dial.

Shut-off delay of condensation hood

Press the **Shut-off delay of condensation hood** button and adjust the shut-off delay time for your condensation hood (1 min. – 30 min.) using the central dial.

À la carte plate weight

Press the **À la carte plate weight** button and set the plate weight of the empty plate using the central dial (up to 700g, 700g-899g, 900g-1099g, over 1100g).

Banquet plate weight

Press the **Banquet plate weight** button and set the plate weight of the empty plate using the central dial (up to 700g, 700g -899g, 900g-1099g, over 1100g).

Number of racks

Press the **Number of racks** button and set the number of racks for iLC (1-10) using the central dial.

Order of racks

Press the **Order of racks** button and set the order of the rack numbers for iLC using the central dial.

Climate retention time

Press the **Climate retention time** button and use the central dial to set how long the climate (temperature and humidity) should be maintained in the cooking cabinet if you are not preparing any food during iLC.

MySCC - Acoustics

You can customise the acoustic signals (type, volume, duration etc.) of the appliance according to your wishes.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the **Acoustics** button.

The following settings can be changed:

Master volume

 Press the **Master volume** button and adjust the master volume (0 % – 100 %) using the central dial.
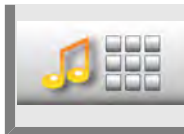
Keypad sound

 Press the **Keypad sound** button and adjust the keypad sound (to on or off) using the central dial.

Keypad sound volume

 Press the **Keypad sound volume** button and adjust the volume of the keypad sound (0% - 100%) using the central dial.

MySCC - Acoustics

Loading/action request

Press the **Loading/action request** button and customise the melody, volume, sound length and interval for the loading or action request.

Programme step end
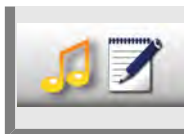
Press the **Program step end** button and customise the melody, volume, sound length and interval for the end of a program step.

End of cooking time
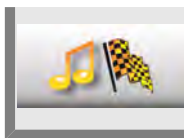
Press the **End of cooking time** button and customise the melody, volume, sound length and interval for the end of cooking time.

Process interruption/error found

Press the **Process interruption/error found** button and customise the melody, volume, sound length and interval for process interruption/error found.

Acoustics factory setting
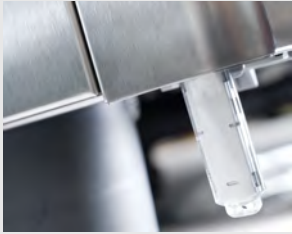
Press the **Acoustics factory setting** button and reset all settings for sound, melody, volume, sound length and interval back to the default factory settings.

 MySCC - System Management

HACCP data is saved for a period of 10 days and can be output using the USB appliance interface, if needed. Please follow the instructions if you want to permanently save this data.

Download HACCP data

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System management button.**
4		Press the **Download HACCP data** button.
5		Press the first date/time field and set the start date you require for data using the central dial. Click the second date/time field and set the end date you require for data using the central dial.

step	info/button	instructions
6		Press the button to start the download. A check mark appears next to the USB stick once the download has finished.

The following data is logged:
- Batch no.
- Time
- Cooking program name
- Cooking cabinet temperature
- Core temperature
- Door open/door closed
- Change of mode
- CleanJet® +care cleaning
- Energy optimisation system connection
- 1/2 energy

Download service data

In the service level, you can access service data such as appliance model or software version status.

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System management** button.
4		Press the **Download service data** button. The service data is saved on the USB stick.

 MySCC - System Management

Download program, upload program, delete all programs

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System management** button.

Download program

 Press the **Download program** button. The cooking programs are saved on the USB stick.

 To download cooking programs onto USB sticks, please note that a separate USB stick will be needed for each appliance.

Upload program

Press the **Upload program** button. The cooking programs are saved from the USB stick onto the appliance.

Delete all programs

Press the **Delete all programs** button twice to delete all the programs, processes and groups you have created from the programming mode.

The shopping carts are not deleted. You can only delete shopping carts separately in the programming mode.

MySCC - System Management

You can create profiles in the **MyDisplay** menu. Here you can customise your appliance's user interface according to your requirements and save as a profile.

Download profile

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **Download profile** button to load profiles from the appliance onto the USB stick.

Upload profile

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **Upload profile** button to upload the profiles from the USB stick onto the appliance.

Download images, upload images, delete images

You can manage your own food images in the programming mode using the integrated USB interface. The individual food images must be converted into a special file format before they can be used on the appliance. You can find a comfortable solution for editing your images on the www.club-rational.com website. You can log in to ClubRATIONAL and use this function free-of-charge. Follow the ClubRATIONAL instructions on the manufacturer's homepage (**www.rational-online.com**). Then connect the USB stick with the saved images on your appliance and use the images function to save and delete your images as follows.

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System management** button.

Download image

Press the **Download images** button and the user's own food images are saved from the appliance onto the USB stick.

Upload images

Press the **Upload images** button and save the images from the USB stick as food images in the programming mode.

Delete all own images
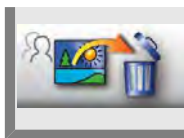
Press the **Delete all own images** button and delete all your food images in the programming mode.

IP addresses

With this option, you can display and change the IP address, IP gateway and IP netmask for your appliance.

Press the **IP address** button and enter your IP address.

Press the **IP gateway** button and enter your gateway address.

Press the **IP netmask** button and enter your netmask address.

Half energy

The power consumption of the heating systems of all electrical appliances is reduced by 50% (e.g. 10x1/1 GN model from 18 kW to 9 kW). This function is disabled in iCookingControl!

step	info/button	instructions
1		Select a manual mode such as convection.
2		Press the **MySCC** button.
3		Press the button for the **MyEnergy** menu item.
4		Press the **Half energy button.**
5		"E/2" (half energy) appears in the display.

Automatic dimming

With the automatic dimming setting, the screen brightness is automatically reduced when not in use.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **MyEnergy** menu item.
3		Press the **Automatic dim** button and adjust the screen dimming time in minutes (1 min. - 30 min.).

Cooking cabinet lighting

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **MyEnergy** menu item.
3		To switch the cooking cabinet lighting on and off, press the **Cooking cabinet lighting** button.

Climate retention time

With the **Climate retention time** setting in the **MyEnergy** menu item, you can adjust the retention time of the cooking cabinet climate. It is possible to retain the ideal cooking cabinet climate in iLC mode when you are not preparing food. The retention time can be set between 10 - 120 minutes. This status allows food to be placed in the cooking cabinet immediately without additional preheating.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **MyEnergy** menu item.
3		Press the **Climate retention time** button and set the retention time for the cooking cabinet climate (10 min. - 120 min.).

Loading retention time

With the help of this function, the retention time can be reduced for cooking processes in iCookingControl by a maximum of 10 minutes after a loading request. The cooking process is cancelled automatically after the programmed time has expired if the racks have not been loaded.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **MyEnergy** menu item.
3		Press the **Loading retention time** button and set the retention time (2 min.–10 min.).
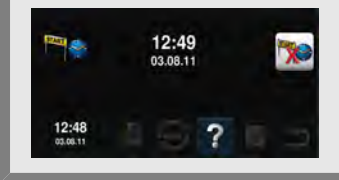
MySCC - Expert Settings

Pre-program start time

You can program your appliance to start automatically.
Note! For hygienic reasons, it is not advisable to keep food stored in an unchilled or unheated cooking cabinet over a longer period!

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Press the **Pre-program start time** button and set the day and time you want the appliance to start.
4		Select a mode, e.g. side dishes potato gratin and program the settings you require.
5		The start time is now active. The display is dimmed. Only the start time and interrupt start time button are displayed prominently on the appliance display.

☞

- The cooking cabinet door must be closed!
- The cooking cabinet lighting goes out when the start time is activated.
- No preheating required when the start time mode is active.
- The start time is not deleted by switching the appliance ON/OFF. The appliance help "?" function only is enabled when the start time mode is activated.

Deactivate start time
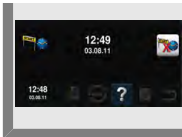
To deactivate the start time, press and hold down the Cancel button for 2 seconds.

Probe reading core temperature

Here the current temperature at the core temperature probe is displayed.
It is useful for cooking paths that run without use of the core temperature probe.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Here the current temperature at the core temperature probe is displayed.

Recording mode

This function can be used to convert a frequently used core temperature-controlled cooking process into a time-controlled process in iCookingControl to avoid having to set a core temperature probe.
This function may not be used with critical products with core temperatures below 75°C that require a sensitive cooking degree. These include poultry and meat that are cooked to rare.

The following basic conditions must be met before this expert function can be used:
  - Highly standardised product
  - Identical output temperature when entering and saving
  - Same structure (product weight and density)
  - Same number of products per rack
  - Use of standard and identical accessories when entering and saving

These requirements must be observed when using the recording mode.

Entered settings can only be used for the identical appliance model. These settings cannot be transferred to smaller or larger appliance models.

The following applications are available for this expert function:
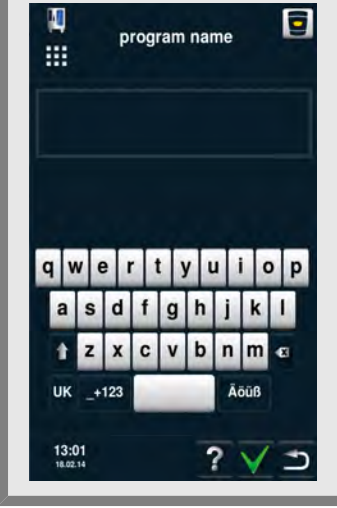
Cooking mode	Cooking process
Meat, fish	Roast, grill, breaded
Poultry	Pan fried, chicken, grill

MySCC - Expert Settings

This is how it works:

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3	REC	Press the **Recording mode** button.
4		Enter names for the time-controlled cooking process.
5		Select the required application in iCookingControl.

step	info/button	instructions
6		After preheating, load and cook as usual.
7		When prompted to unload, confirm the cooking result (green check mark) and either save or delete the entered cooking process (red cross).

Please note that only standardised products of the same type and identical output temperature can be used for this function. The ideal cooking processes that are saved are always only suitable for those sizes of models with which they were created. It is not possible to use these cooking processes in an appliance of a different size to the original appliance.
If HACCP data should be documented, it is recommended to use them in the iCookingControl without the recording mode.
Please note that it may be necessary to check the core temperature of the food before serving depending on the local legal stipulations.

Open the record program

step	info/button	instructions
1		Press the button on the start screen.
2		Set the filter to **Programs.**
3		Select the program you require. Once selected, the program immediately starts to preheat the appliance.

It is not necessary to use the core temperature probe.

Forced cleaning

The forced cleaning function prompts the appliance user to clean the appliance after a defined time has elapsed. When the cleaning prompt appears, the appliance can only be used again once it has been cleaned. Use the forced cleaning function to ensure that the cleaning and hygiene regulations are observed when the appliance is used in shift operation.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3		Press the **Forced cleaning** button.
4		Press the **Activate/deactivate forced cleaning** button to switch the forced cleaning function on or off. The image on the button shows that forced cleaning is activated.
5		Press the **Time to cleaning request** button and set the time (hours) until the next cleaning request.
6		Press the **Forced cleaning delay time** button and set the maximum number of hours that can elapse between the prompt and the cleaning.

An active forced cleaning is also displayed on the information on the time of the next cleaning.

Limit core temperature

The "Limit core temperature" function can be used in manual mode as well as in iCooking mode to limit the minimum and maximum core temperature of the food for the modes poultry, meat, fish and iLevelControl.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3		Press the **Limit core temperature** button.

Limit global core temperature

 Press the **Minimum core temperature** button and set the global minimum core temperature.

 Press the **Maximum core temperature** button and set the global maximum core temperature.

Limit core temperature for poultry

Press the **Minimum core temperature** button and set the minimum core temperature for poultry.

Press the **Maximum core temperature** button and set the maximum core temperature for poultry.

Limit core temperature for meat

Press the **Minimum core temperature** button and set the minimum core temperature for meat.

Press the **Maximum core temperature** button and set the maximum core temperature for meat.

Limit core temperature for fish

Press the **Minimum core temperature** button and set the minimum core temperature for fish.

Press the **Maximum core temperature** button and set the maximum core temperature for fish.

Limit finishing core temperature

Press the **Minimum core temperature** button and set the minimum core temperature for finishing.

Press the **Maximum core temperature** button and set the maximum core temperature for finishing.

Core temperature factory setting

Press the **Core temperature factory setting** button to restore the factory setting.

If the "maximum core temperature" function is enabled and the maximum temperature is set to lower than 75°C (167°F), the food (e.g. poultry) may not be cooked to hygienically safe standards.

Messages

Here you can disable messages from iCookingControl in the cockpit dialogue.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3	iCC Messenger	Press the **Messages** button.

iLC Messenger

iLC	Press the **iLC Messenger** and deactivate/activate the iLC Messenger messages in the iLC mode.

iCC Messenger

	Press the **iCC Messenger** and deactivate/activate the iCC Messenger messages in the cockpit dialogue.

iCC - Cockpit prompt

Press the **iCC - Cockpit prompt** button and activate/deactivate the iCC Messenger messages.

Monitoring door opening time in loading and cooking

This function is used to monitor door opening in iCookingControl and in iLevelControl.
If the door remains open too long, this is signalised with an acoustic signal and a prompt appears on the display.
The monitoring function remains activated during the entire cooking process once the racks have been loaded and can be adjusted in three levels as described below.

Levels 1 and 2 indicate that the appliance door is open and the quality of the product could be jeopardised.

Level 3 is only available in iCookingControl.

Please check your product when level 2 has been reached!
If the appliance door remains open until level 3 is reached, the cooking process is aborted.

Using MySCC, you can change the settings by following the steps below:

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button to open the **Expert Settings** menu item.

Warning messages when loading

Press the **1 button. Loading warning: Close door** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).

Press the **2 button. Loading warning: Check the product** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).

Press the **3 button. Loading warning: Process interrupted** and use the central dial to set the time until the warning about the aborted cooking process on or off (5 sec. – 180 sec.; off).

Warning messages when loading

Press the **1 button. Cooking warning: Close door** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).

Press the **2 button. Cooking warning: Check the product** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).

Press the **3 button. Cooking warning: Process interrupted** and use the central dial to set the time until the warning for the aborted cooking process on or off (5 sec. – 180 sec.; off).

MySCC - MyDisplay

Configure your display and access authorisation rights using the **MyDisplay** function and save the created configurations as a **Profile** .
You can always access these configurations by selecting the relevant profile.
You can also limit the access to these profiles so that, for example, users can only access cooking processes that they have saved themselves.

Activate/change profile

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button to open the **MyDisplay** menu item.
3		Press the **Activate profile** button to change to the relevant profile view using the central dial. If you have already assigned a password to the profile, you will now be prompted to enter it.
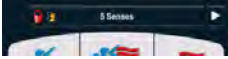
You can also access the various profiles from the start screen. To do this, press the arrow at the top right edge of the display. Or alternatively press the bar at the top edge of the display. Once this starts to flash red, you can change between the various profiles using the central dial.

You can protect your profile from unauthorised access using a password. The protected profile can only be disabled by entering the password. Please ensure that you do not lose the password. Without the password, MyDisplay cannot be deactivated. In this case, please contact the Customer Service.

Upload profile

Press the **Upload profile** button to load the profiles from the USB stick onto the appliance. Insert the USB stick before you press the button.

Download profile

Press the **Download profile** button to load profiles from the appliance onto the USB stick. Insert the USB stick before you press the button.

Edit profile

Press the **Edit profile** button to edit the profile.
You now have the possibility to make the following settings:

Press the **Name profile button.** You can now change the profile name.
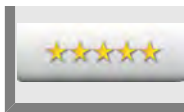
Press the **Password allocation** button and then enter a password to protect your profile.

Press the **Order of priority** button and set the order of priority from 1 to 5 for this profile using the central dial.
The order of priority determines the hierarchical position of the profile in comparison to other profiles on your appliance.
5 has the highest priority and 1 the lowest priority. This means that profiles ranked from 1 to 4 are all subordinate to the profile ranked with 5.
As a result, you will not be prompted to enter the password despite a password protection if you want to change from a higher-ranking profile (e.g. rank 5) to a lower-ranked profile (e.g. rank 3).
However if you want to change from a lower-ranked profile into a high-ranked profile, you must always enter the password if the password protection is enabled.

Press the **Delete profile button.** The selected profile can now be deleted.

The display and the access authorisation rights can be configured in the administrator profile (name "5 Senses"). This profile is set by default on the appliance and cannot be deleted.
All other profiles can be deleted.

MySCC - MyDisplay

You can also make the following settings to customise the profile according to your own requirements.

Start screen view

Manual modes:
Press the button to define whether manual modes should appear on the start screen for this profile.

Poultry mode:
Press the button to define whether the poultry mode should appear on the start screen for this profile.

Meat mode:
Press the button to define whether the meat mode should appear on the start screen for this profile.

Fish mode:
Press the button to define whether the fish mode should appear on the start screen for this profile.

Egg dishes mode:
Press the button to define whether the egg dishes mode should appear on the start screen for this profile.

Side dishes mode:
Press the button to define whether the side dishes mode should appear on the start screen for this profile.

Baked goods mode:
Press the button to define whether the baked goods mode should appear on the start screen for this profile.

Finishing mode:
Press the button to define whether the finishing mode should appear on the start screen for this profile.

Top 10:
Press the button to define whether the ten most frequently used applications of the ICC button should appear on the start screen for this profile.

Programming mode:
Press the button to define whether the programming mode should appear on the start screen for this profile.

iLevelControl:
Press the button to define whether the iLC mode should appear on the start screen for this profile.

Efficient CareControl:
Press the button to define whether the cleaning mode should appear on the start screen for this profile.

MySCC

Hide all items except favourites:
Press the button to set that only the favourites may be selected in MySCC.

Edit favourites for this profile:
Press the button to define which favourites should be saved in this profile with MySCC.

Assignment of access rights

Image/list view:
Select here whether the programs are displayed as images or in a list in programming mode.

Toggle image/list view:
Here you can select whether you want to toggle between the image or list view for this profile in programming mode.

List view filter:
You can disable/enable the filter function for the list view for this profile in the programming mode.

Create, edit and delete programs:
Select here whether programs can be created, changed, deleted and hidden for this profile in the programming mode.

Zoom factor:
You can select the favourite for the zoom factor of the image view for this profile.

Filter:
Set the filter for the programming mode for this profile.

Sort:
With this option, you select the criteria with which the program list is sorted for this profile.

Cooking parameter:
With this option, you can select whether you want authorisation to set the cooking parameters or if they should be read-only or if you want to hide them altogether.

iCC - Cockpit:
Disable and enable the iCC - Cockpit function for this profile.

Efficient CareControl

Rinse without tabs:
Select whether the Rinse without tabs cleaning program should be activated.

Rinse:
Select whether the Rinse cleaning program should be activated.

Interim cleaning:
Select whether the Interim cleaning program should be activated.

Save:
Select whether the Save cleaning program should be activated.

Medium:
Select whether the Medium cleaning program should be activated.

Strong:
Select whether the Strong cleaning program should be activated.

Fast:
Select whether the Fast cleaning program should be activated.

Additional function

Information button/help:
The information button and the help button are hidden.

Program group directory structure:
Press this button to display the directory structure of a program group.

Header text:
Save a name to display during an ideal cooking procedure (e.g. lunch).

Add new profile

Press the **Add new profile** button to create a new profile.

☞
In addition to the "5 Senses" administrator profile, you can add a further 10 profiles.

MySCC - MyDisplay - Example

In the following example, we will show you how you can customise the design of your profiles with the help of MyDisplay.

Press the button to open the programming mode.

Open the programming mode from the start screen.

In the programming mode, you can access the groups from the filters.
Programs can be assigned to a group. You can then open a group to access all the assigned programs.

Press the button to create a new group.

Enter a name for your group. For example "Bakery".
Confirm by enabling the green check mark.

Using the filter, return from the groups back to the programs.

Press the button to edit the program.
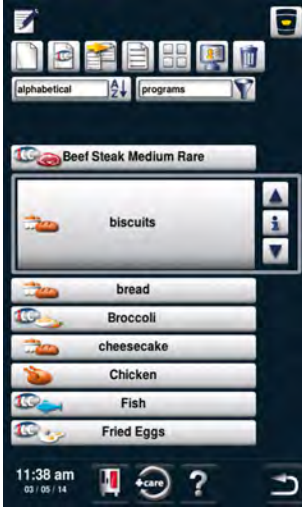
Use the central dial to scroll down to the program you want to edit.
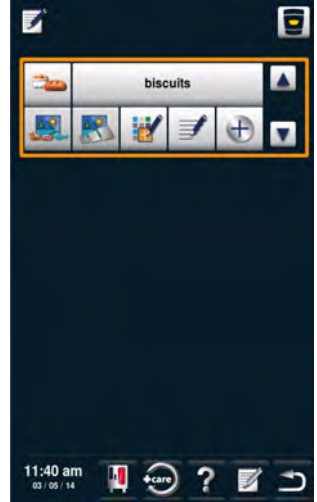
You can now customise the program.

Press the button to save an image to the program.

Add the image you want.

Press the button to assign the program to a group.

Select your group. For example the "Bakery" group.

Press the **Save** button twice.
Repeat this procedure for other programs such as bread, cheesecake, muffins, pretzels or bread rolls.
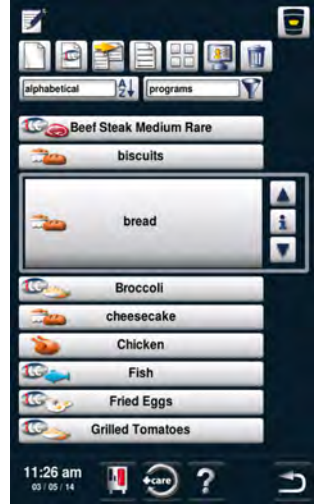
Once you have created all your programs, you can then proceed to editing your profile.

Press the button to edit your profile.

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Here you have an overview of your profiles.

Press the button to add a new profile.

The new added profile can now be edited.

MyDisplay

Edit profile
bakery

Profile settings

Name profile
bakery

Set password
.....

Order of priority
4

Delete profile

Change the name of your profile (e.g. in "Bakery), enter a password and give it a priority.
The order of priority determines the hierarchical position of the profile in comparison to other profiles on your appliance.
As a result, you will not be prompted to enter the password despite a password protection if you want to change from a higher-ranking profile to a lower-ranked profile.
However if you want to change from a lower-ranked profile to a high-ranked profile, you must always enter the password if the password protection is enabled.

MyDisplay

Start mask view

Manual operating modes

Poultry mode

Meat mode

Fish mode

Egg dishes mode

Side dishes mode

Baked goods mode

Finishing mode

Top 10

Programming mode ✓

ELC mode

Efficient CareControl
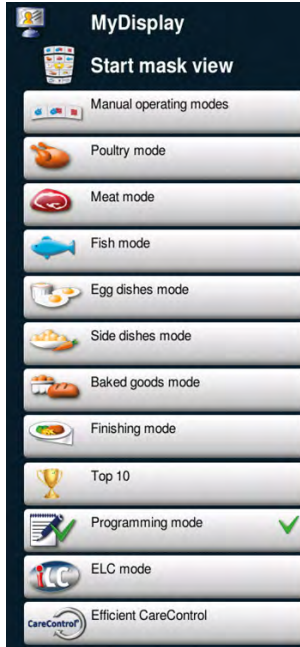
Tailor your start screen to suit your requirements. For example, deselect all menu items except the programming mode.
The green check mark signalises that you have selected the menu item.

MyDisplay

My SCC

Hide all items except fav. ✓

Edit favourites for this profile
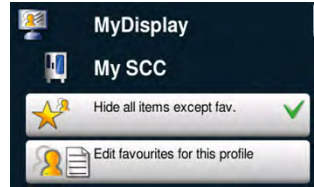
Select what can be set in this profile from MySCC. For example that only favourites can be selected.

MyDisplay

Rights allocation

Image/list view	
Toggle image/list view	
List view filter	
Create, edit and delete programmes	
Zoom factor	auto
Filter	groups
Sort	alphabetical
Cooking parameters	visible
Cockpit	✓
Group allocation	bakery

Here you can customise how your view is displayed in the programming mode. You can set for example:
- Image view
- Toggle between images/ lists
- Disable filter
- Editing the programs
- Automatic zoom factor
- Pre-setting of filter on groups
- Automatic sorting
- Read-only but not write-only cooking parameters
- Read-only cockpit dialogue
- Read-only "Bakery" group

MyDisplay

Efficient CareControl

Cleaning programmes	rinse without tabs
Cleaning programmes	rinse
Cleaning programmes	interim cleaning
Cleaning programmes	save
Cleaning programmes	✓ medium
Cleaning programmes	✓ strong
Cleaning programmes	light

Set which cleaning programs may be used. For example, only the medium and strong cleaning programs.

MyDisplay

Additional function

Info key / help	✓
Progr. group direct. structure	
Header text	

Then select the expert settings. For example, that only the information and help buttons are enabled with which you can access the online manual.

MySCC - MyDisplay - Example

Press the button to open the start screen.
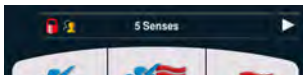
You can toggle between profiles by clicking the upper bar.
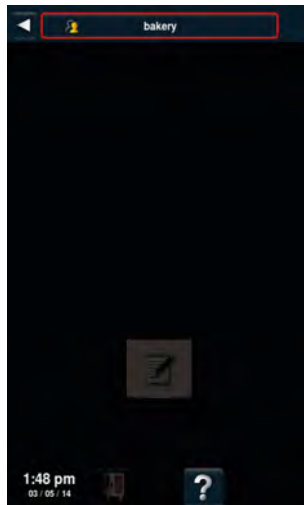
Now change to the new "bakery" profile you have created.

MyS MyDisplay - Example header

MySCC - MyDisplay - Example

This view should now appear on the screen. This was defined in the previous steps. The user can select between the applications displayed.

Press the button when you want to change the profile again.

This is the end of the example.
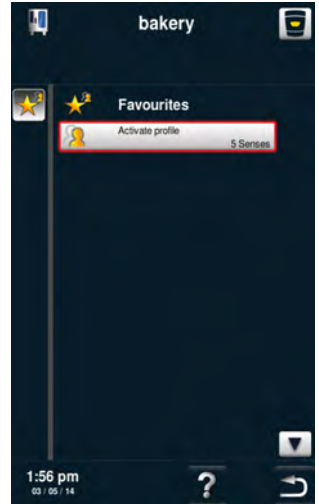
You can return to the 5 Senses profile again.

Enter the password to return to the start screen.

MySCC - Service

In the service level, you can access data such as the appliance model, software version status or the hotline telephone numbers.

step	info/button	instructions
1		Press the **MySCC** button.
2		Press the button for the **Service** menu item.

Information on appliance type/software

 Press the **Information on appliance model/software** button for information about the appliance model and the software version.

ChefLine
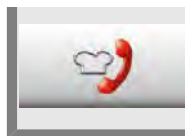
 Press the **Chef hotline** button to display the chef hotline.

Service hotline

 Press the **Service hotline** button to display the service hotline.

Info Communication

In order to enable the exchange of data in connection with our software, the KitchenManagement System, the SelfCookingCenter® 5 Senses must be connected to a homogeneous network. This network also includes the PC on which the KitchenManagement System is installed.

The following applies in this connection:
- The SelfCookingCenter® 5 Senses is equipped with a network card as standard equipment
- It must also be ordered or fitted with the Ethernet interface option
- IP address, subnet mask and a gateway must be configured on the unit
- The SelfCookingCenter® 5 Senses can then be connected to the network like a PC.

Once this is done, you can test the connection from a PC in the same network using PING.

The unit can be connected to the network using:
- WLAN router
- Powerline adapter
- Access point

Air filter service

Table-top units type 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:
Loosen the air filter by pressing the frame in the two roughened spots. Tilt the filter down and remove it completely from the unit.
Clean the air filter in the dishwasher (not with CleanJet ® !) and then allow it to dry. If the air filter is still very sticky and soiled after cleaning it will have to be replaced.
Then insert the air filter with the rear hooks in the holes on the underside of the unit first, and then lock in place by pushing from bottom to top (opposite procedure to removing the filter).
Air filter no.: 40.03.461

Floor units type 20 x 1/1 GN and 20 x 2/1 GN:
Please contact your Service partner for replacement of the air filters on the floor units 20 x 1/1 GN and 20 x 2/1 GN.

Replacing the door seal

The door seal is fitted in a groove on the cooking cabinet.
- Pull the old seal out of the groove.
- Clean the guide rail.
- Insert new seal into the groove (moisten the retaining lips with soapy water).
- The rectangular part of the seal must be seated fully in the holding frame.

Cooking cabinet seal:

6 x 1/1 GN	No: 20.00.394
6 x 2/1 GN	No: 20.00.395
10 x 1/1 GN	No: 20.00.396
10 x 2/1 GN	No: 20.00.397
20 x 1/1 GN	No: 20.00.398
20 x 2/1 GN	No: 20.00.399

Replacing the halogen lamp

First switch off the unit at the mains!
- Cover the unit drain in the cooking cabinet.
- Remove the frame with glass and seal.
- Replace halogen bulb (article no.: 3024.0201), do not touch the bulb with your hands).
- Replace sealing frame as well (article no.: 40.00.094).
- Screw the frame in place with glass and seals.
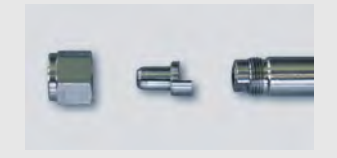
Info **Descaling the moisturing nozzle**

Please check the moisturing nozzle for scale residue once a month.

step	info/button	instructions
1		Switch the unit off
2		Swing the hanging rack and the air baffle into the centre.
3		Loosen the union nut on the moisturing nozzle (turn anti-clockwise – spanner size 15).
		Warning! *Aggressive chemical liquid – risk of chemical burns! Wear: protective clothing, safety goggles, protective gloves, face mask. Following descaling, rinse the moisturing nozzle thoroughly with water.*
4		Place the moisturing nozzle in the descaling liquid and allow it to react (moisturing nozzle must be free of scale)

Info   **Descaling the moisturing nozzle**

step	info/button	instructions
5		Assemble in reverse order – note the installation position

Info Fault messages

Displays for general faults

Service 34 (2)

no function

call Customer Serv.

?

↰

Service 20 - 8 -

appliance in
emergency mode

call Customer Serv.

?

↰
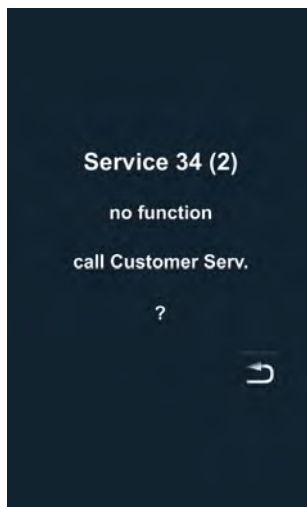
If faults occur on your unit, they are indicated on the display: Please note the phone number for fast contact with your customer service department.
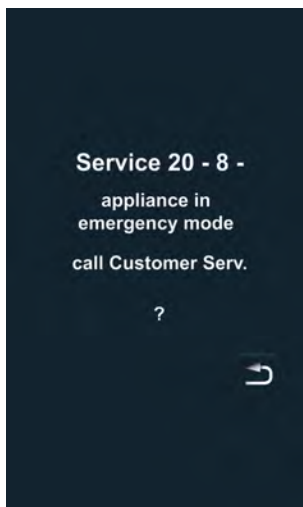
Faults on your unit which allow you to carry on cooking can be suppressed by pressing the "back" button.

Fault messages

Please follow the remedial measure suggested in the table below.

fault indication	when and how	remedial action
Service 10	When it has been switched on for 30 seconds,	Can be rejected by pressing the "back" button. The unit can be used for cooking. Please notify Customer Service.
Service 11	When it has been switched on for 30 seconds,	Can be rejected by pressing the "back" button. The unit can be used for cooking. Please notify Customer Service.
Service 12	When it has been switched on for 30 seconds,	Can be rejected by pressing the "back" button. The unit can be used for cooking. Please notify Customer Service.
Service 14	When it has been switched on for 30 seconds,	Can be rejected by pressing the "back" button. The unit can only be used in "dry heat" cooking mode. Please notify Customer Service.
Service 20	Displayed for 30 seconds when the cooking mode is changed, on switching on and when the iCookingControl modes are selected.	Working with iCookingControl - cooking modes and programs is not possible. It is possible to work in combi-steamer mode with some restrictions. Please notify Customer Service.
Service 23	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 24	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 25	Displayed for 30 seconds during CleanJet® +care cleaning.	CleanJet® +care is not working. - Open the water tap fully. - Check the incoming screen - Remove the container from the cooking cabinet. - If no faults are found, please notify Customer Service. - If Service 25 occurs during CleanJet® +care cleaning, please remove the tabs from the cooking cabinet and rinse the

fault indication	when and how	remedial action
		cooking cabinet thoroughly with the hand shower (also behind the air baffle). - The unit can be used for cooking temporarily. Please notify Customer Service.
Service 26	Displayed continuously.	If the fault message occurs during CleanJet® cleaning, please run "Interrupt CleanJet®. If the fault message continues to be displayed after running "Interrupt CleanJet® ", remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle). Please notify Customer Service.
Service 27	When it has been switched on for 30 seconds,	CleanJet® +care is not possible. Switch off the power at the mains for 5 seconds, then switch on again.
Service 28	When it has been switched on for 30 seconds,	Please notify Customer Service.
Service 29	Displayed continuously.	Check the air filter under the control panel, and replace if necessary. Check whether the unit is being affected by an external heat source. If the service message persists, notify Customer Service.
Service 31	When it has been switched on for 30 seconds,	Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. Please notify Customer Service.
Service 32 Gas units	Displayed continuously.	Close the gas valve. Please notify Customer Service.
Service 33 Gas units	This is displayed continuously after being reset 4 times.	Close the gas valve. Please notify Customer Service.
Service 34	Displayed continuously.	Follow any requests shown on the display, if the fault is not eliminated, please notify Customer Service.

Info Fault messages

fault indication	when and how	remedial action
Service 35	When it has been switched on for 30 seconds,	Please connect UltraVent® to the power supply.
Service 36	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 37	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 40	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 41	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 42	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 43	Displayed for 30 seconds during CleanJet ®+care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 44	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 110	Displayed continuously.	Please notify Customer Service.

Info **Fault messages**

fault indication	when and how	remedial action
Service 120	Displayed continuously.	Please notify Customer Service.

Info **Before you call Service:**

error	possible cause	Rectification
Water dripping out of the unit's door.	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: - At the end of production, always clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc., are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water level, water tap symbol is flashing.	Water tap closed.	Open the water tap.
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water tap, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit.	The unit is not level.	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked.	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion

Before you call Service:

		of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions. Clean the unit regularly with CleanJet® +care.
The unit does not indicate a function after it is switched on.	External main switch is switched off.	Switch on at the main switch.
	Fuse on the premises' distribution board has tripped.	Check the fuses on the premises' distribution board.
	The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time.	Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
Foam forms on the unit at the top of the outlet pipe during CleanJet® +care cleaning.	Water is too soft.	Please notify Customer Service.
	The outlet is not installed correctly.	Install the outlet as described in the installation manual.
The run time is suddenly incremented once more during a CleanJet® +care process.	The CleanJet® +care process is interrupted.	Make sure that the air baffle and the grid shelves are fixed correctly in the cooking cabinet. There must be no containers or sheets in the cooking cabinet during the CleanJet® +care process.
Device indicates "Please replace filter".	The air filter is soiled.	Please replace the air filter. See also the "Maintenance" section. Press the "back" arrow to confirm the message.
The gas unit indicates "change polarity".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).

Gas unit constantly displays Reset.	The gas supply to the unit is interrupted.	Open the gas tap, switch on the ventilation cover.
	The gas pressure is too low.	Have the gas supply to the unit checked.
Cooking mode button flashing.	The cooking cabinet is too hot.	Use Cool Down to cool the cooking cabinet (see the "Cool Down" section of the "General User Instructions" manual).

Info EU Declaration of Conformity for electrical appliances

Rational AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com

CE

RATI☉NAL
...denn der Unterschied liegt im Detail!

Product: Commercial CombiSteam Ovens Electric Appliances
Types: CombiMaster Plus CMP 61, CMP 62, CMP 101, CMP 102, CMP 201, CMP 202
SelfCooking Center whitefficiency SCC WE 61, SCC WE 62, SCC WE 101, SCC WE
102, SCC WE 201, SCC WE 202.
Including dedicated extractor hoods EH, UltraVent, UltraVent Plus.

BG	Фирма Ратионал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ	Firma Rational prohlašuje, že výrobky jsou v souladu s násiedujícimi směrnicemi EU:
D	Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N	Rational erklaerer at disse produkter er i overensstemmelse med falgende EU-direktiver:
E	Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
EE	Rational kinnitab, et antud tooted vastavad järgmistele EU normidele:
F	Rational déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN	Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaalimukset:
GB	Rational declares that these products are in conformity with the following EU directives:
GR	Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H	Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Európai Unió következő irányelveinek:
HR	Rational izjavljuje da su ovi proizvodi sukladni sljedećim smjernicama EU:
I	Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT	Rational patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV	Firma Rational pazino, ka izstrādājumi atbilst sekojošām ES normām:
NL	Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P	A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL	Firma Rational oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO	Societatea Rational declară că aceste produse sunt in conformitate cu următoarele directive ale Uniunii Europene:
RU	Фирма Ратионал заявляет, что данные изделия отвечают следующим нормам ЕС:
S	Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER	Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI	Rational izlavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK	Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR	Rational bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD **2006/42/EC**
  - DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
  - DIN EN 60335-2-42 (VDE 0700-42):2012-12; EN 60335-2-42:2003+Corr.:2007+A1+A11:2012
  - DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
  - DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04; EN 62233 Ber.1:2008
  - DIN EN ISO 12100:2011-03; EN ISO 12100:2010

Electro Magnetic Compatibility EMC **2004/108/EC**
  - DIN EN 55014-1 (VDE 0875-14-1): 2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
  - DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
  - DIN EN 61000-3-12 (VDE 0838-12): 2005-09; EN 61000-3-12: 2005
  - DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1: 2001 + A2: 2008
  - Anforderungen der Kategorie IV / Requirements of category IV

MD and EMC: Product Certification and CE Surveillance by VDE (0366).

Restriction of Hazardous Substances RoHS **2011/65/EU**

EN 1717: 2001-05 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by TZW.

Landsberg, 12.06.2014   i.V. Dr. Jürgen Steinberger   i.V. Roland Hegmann
                           Manager R & D   Product Architect Electric Appliances

EU Declaration of Conformity for gas appliances

Rational AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com

CE

RATI🌐NAL

...denn der Unterschied liegt im Detail

Product: Commercial CombiSteam Ovens Gas Heated Appliances
Types: CombiMaster Plus CMP 61G, CMP 62G, CMP 101G, CMP 102G, CMP 201G, CMP 202G
SelfCooking Center whitefficiency SCC WE 61G, SCC WE 62G, SCC WE 101G,
SCC WE 102G, SCC WE 201G, SCC WE 202G.
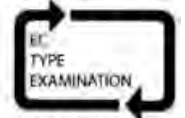Including dedicated extractor hoods EH, UltraVent, UltraVent Plus.

BG Фирма Ратионал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrnicami EU:
D Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N Rational erklaerer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
EE Rational kinnitab, et antud tooted vastavad järgmistele EU normidele:
F Rational déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB Rational declares that these products are in conformity with the following EU directives:
GR Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Europai Unio következő irányelveinek:
HR Rational izjavljuje da su ovi proizvodi sukladni slijedećim smjernicama EU:
I Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT Rational patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV Firma Rational pazino, ka izstrādājumi atbilst sekojošām ES normām:
NL Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL Firma Rational oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO Societatea Rational declară că aceste produse sunt in conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма Ратионал заявляет, что данные изделия отвечают следующим нормам ЕС:
S Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI Rational izlavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Rational bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Directive on Appliances Burning Gaseous Fuels **2009/142/EC**
- EN 203-1:2005 + A1:2008; EN 203-2-2:2006, EN 203-3:2009
  Including Low Voltage Directive LVD **2006/95/EC**
- EN60335-1:2012
- EN60335-2-42:2003 + A1:2008 + A11:2012
- EN60335-2-102:2006 + A1:2010
- EN62233:2008
  Including Electro Magnetic Compatibility EMC **2004/108/EC**
- EN 55014-1:2000 + A1:2003 + A3:2006;   EN 55014-2:1997+A1:2002 + C1:1998,
- EN 61000-3-2:2006;   EN 61000-3-3:1995+A1:2001+A2:2005.
  EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec.

Machinery Directive MD **2006/42/EC**

Restriction of Hazardous Substances RoHS **2011/65/EU**

Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2001-05 - Protection against pollution of potable water in water installations and general
requirements of devices to prevent pollution by backflow – certified by TZW.

kiwa
Approved
EC Directive

EC
TYPE
EXAMINATION

2009/142/EC
G A S T E C

Landsberg, 09.10.2014   ppa. Dr. Jürgen Steinberger   i.V. Rainer Otminghaus
                               Manager R & D   Product Architect Gas Appliances

Europe

RATIONAL Großküchentechnik GmbH
TEL. +49 (0)8191.327387
E-MAIL info@rational-online.de

RATIONAL France S.A.S.
TEL. +33 (0)3 89 57 00 82
E-MAIL info@rational-france.fr

RATIONAL Italia S.r.l.
TEL. +39 041 5951909
E-MAIL info@rational-online.it

RATIONAL Schweiz AG
TEL. +41 71 727 9092
E-MAIL info@rational-online.ch

RATIONAL UK
TEL. 00 44 (0) 1582 480388
E-MAIL info@rational-online.co.uk

RATIONAL AUSTRIA GmbH
TEL. +43 (0)662.832799
E-MAIL info@rational-online.at

RATIONAL Ibérico Cooking Systems S.L.
TEL. +34 93 4751750
E-MAIL info@rational-online.es

RATIONAL Scandinavia AB
TEL. +46 (0)40-680 85 00
E-MAIL info@rational-online.se

РАЦИОНАЛЬ в России и СНГ
Тел. +7 495 640 63 38
Эл. почта: info@rational-online.ru

RATIONAL Endüstriyel Mutfak
Ekipmanlari Tic. Ltd. Sti.
TEL. +90 212 603 6767
E-MAIL info@rational-online.com.tr

RATIONAL Belgium nv
TEL. +32 15 285500
E-MAIL info@rational.be

RATIONAL Nederland
TEL. +31 546 546000
E-MAIL info@rational.nl

RATIONAL Sp. z o.o.
TEL. +48 22 8649326
E-MAIL info@rational-online.pl

RATIONAL Slovenija
SLORATIONAL d.o.o.
TEL. +386 (0)2 8821900
E-MAIL info@slorational.si

RATIONAL Norge AS
TEL. +47 22 70 10 00
E-MAIL post@rational.no

America

RATIONAL Canada Inc.
TOLL FREE 1-877-RATIONAL (728-4662)
E-MAIL info@rational-online.ca

RATIONAL BRASIL
PHONE +55 (11) 3372-3000
E-MAIL info@rational-online.com.br

RATIONAL USA Inc.
TOLL FREE 888-320-7274
E-MAIL info@rational-online.us

RATIONAL AUSTRALIA PTY LTD
PHONE +61 (0) 3 8369 4600
E-MAIL info@rationalaustralia.com.au

RATIONAL South America
PHONE +54 11 4621 1422
E-MAIL info@rational-online.com.ar

RATIONAL Mexico
PHONE +52 (55) 5292-7538
E-MAIL info@rational-online.mx

RATIONAL Colombia –
America Central
PHONE +57 (1) 743 38 37
E-MAIL info@rational-online.co

Asia/Pacific

株式会社 ラショナル・ジャパン
PHONE (03) 6316 -1188
メールアドレス info@rational-online.jp

RATIONAL International India
Private Limited
PHONE +91 124 463 58 65
E-MAIL info@rational-online.in

RATIONAL 上海
电话 +86 21 64737473
电邮 office.shanghai@rational-china.com

RATIONAL International Middle East
PHONE +971 4 338 6615
E-MAIL info@rational-online.ae

RATIONAL AUSTRALIA PTY LTD
PHONE +61 (0) 3 8369 4600
E-MAIL info@rationalaustralia.com.au

RATIONAL Korea
전화 +82-31-756-7700
E-MAIL info@rationalkorea.co.kr

RATIONAL NZ Ltd
PHONE +64 (9) 633 0900
E-MAIL sales@rationalnz.co.nz

RATIONAL Cooking Systems Pte Ltd
PHONE +65 68095850
E-MAIL info@rational-online.sg

www.rational-online.com

RATIONAL International AG
Heinrich-Wild-Straße 202
CH-9435 Heerbrugg
TEL. +41 71 727 9090
FAX +41 71 727 9080
E-MAIL info@rational-international.com

RATIONAL AG
Iglinger Straße 62
86899 Landsberg a. Lech
TEL. +49 8191 3270
FAX +49 8191 21735
E-MAIL info@rational-ag.com

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